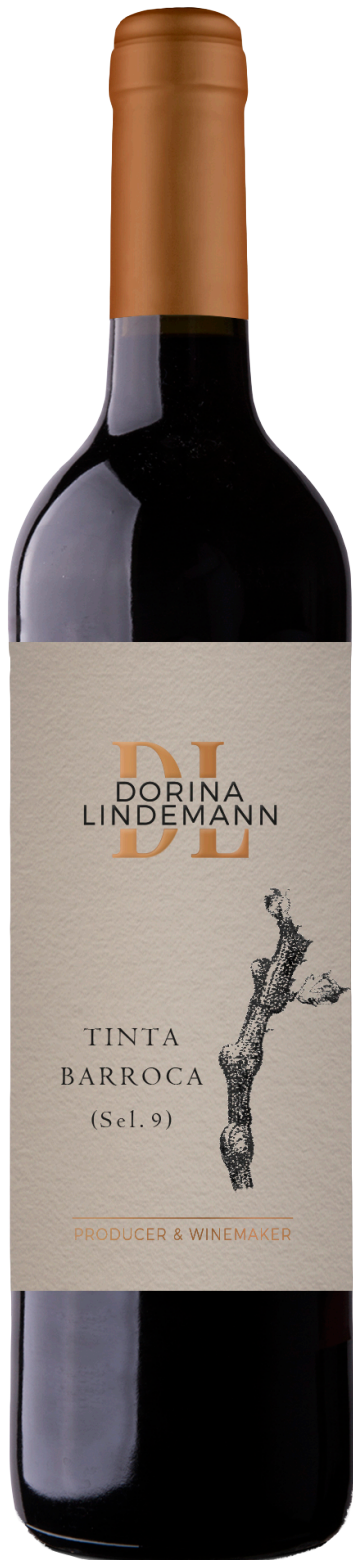




DORINA LINDEMANN – TINTA BARROCA

2017

750ML



Classification	Vinho Regional Alentejano “Colheita Seleccionada”		
Type	Red Wine		
Grape Variety	100% Tinta Barroca		
Soil Type	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall high iron content and granite in the deeper rock layers.		
Annual Production	8.000 bottles		
Tasting	A garnet red wine with intense aromas of heart cherry, a bit of dark chocolate and cedar wood. On the palate it is intense fruity, complex and elegant. It's well structured, full-bodied and has a sustaining finish with recurrent sweet fruit.		
Vinification	Strict reduction of grape yield at 35 hectoliters per hectare and selective manual harvesting. Maceration in open lagars at 25°C. Maturation for 14 months in French oak barriques.		
Ageing Potential	8 years		
Alcohol	14.5%		
Total Acidity	5.5 g/l	Volatile Acidity	0.65 g/l
Residual Sugar	4.8 g/l	PH	3.75
Awards			

