



## DORINA LINDEMANN – LIMITED EDITION

2015

750ML



<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Vinho tinto		
<b>Grape Variety</b>	50% Touriga Nacional and 50% Touriga Franca		
<b>Soil Type</b>	Mediterranean grasslands derived from granite		
<b>Annual Production</b>	4.000 bootles		
<b>Tasting</b>	This wine has a very deep ruby red colour with notes of wild fruits, subtle spiciness and nuances of chocolate. On the palate well structured, very floral, soft tannins, beautiful acidity and a complex, persistent finish.		
<b>Vinification</b>	The grapes are cooled during the night and slowly fermented for 12 days in old barriques. All grape selection and sorting is made by hand. Aged for 18 months in French oak barrels.		
<b>Ageing Potential</b>	10-15 years in good conditions		
<b>Alcohol</b>	14.5%		
<b>Total Acidity</b>	5.6 g/l	<b>Volatile Acidity</b>	0.53 g/l
<b>Residual Sugar</b>	3.8 g/l	<b>PH</b>	3.74

**Awards**

