

JOAO TAVARES DE PIÑA

RUFIA TINTO

Dão , Portugal



Millésime	2015
Appellation	Dão DOC
Sols	Garnite Schist
Altitude Des Vignes	550 meters above sea level
Orientation	South
Cépages	40% Jaen 30% Touriga Nacional 30% Rufete
Viticulture	Organic non-certified
Palissage	Double cordon and double guyot
Pi/Hect	4 500 pi/ha
HI/Hect	45 hl/ha
Vendanges	Hand harvested
Vinification	Destemmed. Fermentation in steel tank on the skins for 2 weeks. Spontaneous fermentations begin after one day
Levures	Indigenous
Élevage	9 months in stainless steel tank and 9 months in old 400L oak barrels
Volume D'alcool	11% alc./vol.
Sulfites	45mg/L
Sucre Résiduel	< 0.6 g/L
Acidité Totale	6.01 g/L
Color	Red with a purple hue
Degustation	Acidulous fruit, notes of blueberry and cranberry as well as fresh herbs. Dense aroma profile, low in alcohol but moderately full-bodied.
Temperature Of Service	15-16°C