

## TRIUNVIRATO N°7



VINTAGE N/A

PRODUCER Soc. Agric. Com. Vinhos Messias, SA

COUNTRY Portugal REGION N/A

SOIL Lime clay and shistose



WINEMAKER João Soares

#### WINEMAKING PROCESS

Careful selection of grapes grown on Messias' estates - Quinta do Valdoeiro at Bairrada and Quinta do Cachão at Douro valley. Manual harvest with selection being made as berry per berry. Natural fermentation with local flora at small lagars trodden by foot. Ageing into French 225 liters barrels for 18 months. Ageing in bottle since May 2019.

#### **GRAPE VARIETIES**

Touriga-Nacional and Syrah



ALCOHOL VOLUME 13,5% vol.

TOTAL ACIDITY 6,2 g/l in tartaric acid

RESIDUAL SUGAR 1,9 g/l



### **TASTING NOTES**

Intense and bright ruby colored wine. At this moment, wine shows a still youth nose. However, complexity is now starting to be uncovered, revealing a spicy wine behind the strong dark fruity character. The palate is backboned by the strength of tannins and lifted by minerality. Long and intense aftertaste.



AGEING POTENTIAL

Drink/ Hold

PER 100 ml



**SERVING TEMPERATURE** 16-18 °C



# **NUTRITION FACTS**

CALORIES. N/A TOTAL FAT. N/A SATURATED FAT. N/A TOTAL CARBOHYDRATE. N/A SUGARS. N/A FIBER. N/A

PROTEIN. N/A SALT. N/A







nº7

Vinho Linto

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