



MESSIAS

FAMILY WINES & ESTATES

QUINTA DO VALDOEIRO TINTO RESERVA



VINTAGE	2019
PRODUCER	Soc. Agric. Com. Vinhos Messias, SA
COUNTRY	Portugal
REGION	Bairrada
SOIL	Lime-Clay



WINEMAKER João Soares

WINEMAKING PROCESS

Careful selection of grapes grown at Quinta do Valdoeiro. Total destemming and fermentation at controlled temperature. Aged in used oak barrels for 18 months.

GRAPE VARIETIES

Baga, Syrah, Cabernet Sauvignon e Touriga Nacional



ALCOHOL VOLUME	13,0% vol
TOTAL ACIDITY	6,2 g/l
RESIDUAL SUGAR	1,5 g/l



NOTAS DE PROVA

Deep ruby color. Vibrant and deep aromatic, with an Atlantic profile, highlighting iodized notes along with nuances of black fruits and light vegetal notes. In the mouth, reveals a very fine cut, with the inherent freshness that instills enormous aptitude for accompanying different cuisines. Long finish, reminiscent of truffle and forest notes.



AGEING POTENTIAL	Drink/ Hold
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SERVING TEMPERATURE	16 - 18°C
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NUTRITION FACTS	PER 100 ml
CALORIES. 73 kcal / 305 kJ	
TOTAL FAT. 0g	
SATURATED FAT. 0g	
TOTAL CARBOHYDRATE. 0,15g	
SUGARS. 0,15g	
FIBER. 0g	
PROTEIN. 0g	
SALT. 0g	