

Casa de Darei Reserva

(DOC Dão)

Touriga Nacional, Tinta Roriz, Jaen, Alfrocheiro



The Reserva Tinto is a traditional blend of four of the local grape varieties. These grapes all come from the small, 5.8 hectare family estate that overlooks the valley and the Dão River, yielding only 5,000 kilos per hectare when it is hand harvested and brought into the cellar. Natural fermentation begins in old and traditional granite lagars, and after a few weeks the wine goes through a basket press to then start malolactic fermentation in large, 5,000 liter cement vats. This wine has longevity to continue aging for several years with a dark and complex nose and palate, a distinct freshness to the acidity that gives a gorgeous purity and drive behind the wine. Let this wine breath and open a bit before drinking.

Bon Vivant

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