

Casa de Darei Vinho Tinto

(DOC Dão)

Touriga Nacional, Tinta Roriz, Jaen, Alfrocheiro



The Darei Tinto is a traditional blend of four of the local grape varieties of the Dão region. With a high elevation and the river's humidity, the climate is perfect for creating fresh and lively wines with remarkable acidity. The grapes are hand picked and sorted, then de-stemmed to begin a natural fermentation and malolactic fermentation takes place in large, 5000-liter cement vats, where it also rests for 15 months before resting in bottle for a year. The resulting wine is complex and earthy yet lifted and fresh with bright fruit and acid. Full in the mouth with soft tannins, yet restrained with elegance and purity of the fruit and land, this red is as age-worthy as it is drinkable while young.

Bon Vivant

Casa de Darei 'Lagar de Darei' Tinto

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