



CONDE DE ANADIA  
MANGUALDE

# CONDE DE ANADIA

## RED 2015

### APPELLATION

DOC DÃO

### GRAPE VARIETIES

A blend of Touriga Nacional (50%), Jaen (25%) and Alfrocheiro (25%).

### TASTING NOTES

Ruby colour, with fresh wild berry fruit aromas and balsamic notes. Soft and elegant mouth, with well balanced freshness and structure. A gastronomic wine.

### VINEYARD

The grapes were sourced exclusively from Palácio da Anadia vineyards, located at the count of Anadia chateau in Mangualde, 500m altitude, on a granit soil plateau, surrounded by the Dão natural reserve forest, with abundant pine, cedar and oak trees. In the property, the most planted varietal is Touriga Nacional, the star variety of the Dão Wine Region.

### 2015 VINTAGE REPORT

2015 began with a rainy winter followed by a dry Spring and a very hot Summer. The combination of these factors resulted in well balanced grapes with good acidity and ripe tannins

### WINEMAKING

The grapes were handpicked at optimum ripeness point and transported to the winery in 20kg crates. After destemming and soft pressing, the musts endured a cold settling, after which, having reaching the required clarity, were then fermented for 9 days in stainless steel temperature-controlled tanks. The wine matured 12 months in tank and 24 month in bottle before being released to the market.

### SERVING SUGGESTIONS

The perfect harmony with gastronomic meals, particularly game, and oven roasted meats. Serve at 16-18°C.

### ANALYSIS

Alcohol: 13,5%  
Total Acidity 5,17 g/l  
pH 3,69  
Sugar 0,6g/l



Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard 6 x 75 CL	1,2 kg	7,5 kg	570	95	713 kg	5 60076 11104	1 5600716111001