



CONDE DE ANADIA  
MANGUALDE

# CONDE DE ANADIA RED RESERVA 2015

## APPELLATION

DOC DÃO

## GRAPE VARIETIES

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

## TASTING NOTES

A deep ruby with purple garnets wine. Aromas of wild berry fruit, spices, mocha and hints of tobacco. The mouth is fresh and silky, with soft round yet firm tannins. Well balanced and complex.

## 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, they underwent cold soaking for 5 days, and fermented for 10 days in temperature-controlled stainless-steel tanks, with daily delestage. After alcoholic fermentation, the wine matured in French oak barrels for 18 months, and another 24 months in bottle.

## SERVING SUGGESTIONS

The perfect harmony with game and roasted meats. Ideally served at 16°C.

## ANALYSIS

Alcohol: 14%  
Total Acidity 5,65 g/l  
pH 3,67  
Sugar 1,2 g/l



Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard 3 x 75 CL	1,3kg	4,5 kg	360	120	480 kg	5600716111011	3 5600716111012