



FLOR DAS TECEDERAS RED 2018

An unoaked blend of the Douro's principal grapes – Touriga Nacional, Touriga Franca, Tinta Amarela, Tinta Barroca, Tinta Roriz (*tempranillo*) and Tinto Cão. A fresh, food-friendly wine with lots of minerality, and notes of wild berries, damsons and plums.

TERROIR

From the heart of the prestigious Cima Corgo sub-region of the DOC Douro and vines planted in schist terraces along the riverbanks.

TASTING NOTES

Colour: Vibrant, deep ruby.

Nose: Youthful, intense notes of fresh, red fruit with a hint of flowers. Attractive and seductive.

Palate: smooth and fresh at first, developing into a balanced structure with elegant tannins and a long, persistent finish.

VINIFICATION

Hand-picked plot-by-plot to guarantee optimum ripeness at picking. Transport in small boxes to avoid premature crushing. Fruit is hand-sorted, then gently de-stemmed and pressed. Cold maceration at controlled temperature. Fermented in stainless steel vats with gentle, daily pump-overs before pressing. Aged in stainless steel on fine lees before bottling.

FROM CELLAR TO TABLE

A great partner for grilled or BBQ meats and all sorts of cheeses. Flor's fruit-forward profile also makes it ideal for more casual foods – pizza, pasta, etc ...



Winemaker: Rui Cunha

Alcohol: 14%vol. – **Total acidity:** 4,9g/l - **pH:** 3,70 – **Total sugar:** 0,8g/l – **Total sulphur dioxide:** 59mg/l

Available in bottles of 0,75 Lt. - 1,5 Lts. - 3 Lts.

Lima & Smith, Lda.

info@limasmith.com

WWW.LIMASMITH.COM