



2017

FONTE DO OURO RED

Region
Dão

Soil
Granite

Elevation
200m

Alcohol
13%

Vineyard Fonte do Ouro

Grape Varieties Touriga Nacional
Alfrocheiro e Jaen

Vinification Skin contact at 12°C for 3 days
to aromatically enrich the wine.
Fermentation at 24°C with delestage for
6 days. After malolactic fermentation, the
wine stays in stainless tanks until it goes to
oak barrels to age for 6 months.

Aging Second and third use barrels,
French oak during 6th month

Tasting Notes Ruby color with blackcurrant and cherry
aromas. The freshness on the palate is
complemented by smooth and elegant
tannins, which are typical of the Dão wines.
Very smooth, pleasant and persistent. Goes
well with red meat and oven roasts.

Reviews **Concours Mondial: The Grand Gold Medal**
Wine Enthusiast: 88 Points
Wine Enthusiast: Best Buy



FONTE DO OURO

DÃO

TINTO, RED

M·S WALKER

SINCE 1933

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