

RED WINE

JAVALI Red 22

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional e Tinto Cão.

Vinification and aging

Manual harvest in 20 kg crates. Fully destemmed and crushed grapes are transferred to stainless steel tanks where fermentation takes place. After alcoholic fermentation, the wine was divided into two parts: 50% was aged in used French oak barrels, while the remaining 50% was kept in stainless steel tanks.

Malolactic fermentation occurred spontaneously, contributing to the complexity and smoothness of the wine. No cold stabilization process was applied, and the wine was only lightly filtered before being bottled, thus preserving the maximum of its natural characteristics.

Tasting notes

Intense red color. The nose is dominated by notes of ripe red fruits, with some hints of strawberry and raspberry jam, accompanied by nuances of spices. On the palate, the fruity aromas are confirmed, in harmony with a present yet elegant structure.

Technical information

- Alcohol (%): 12,5
- Sugar (g/l): <0,5
- Total acidity (g/dm³): 5,90
- pH: 3,67

