



## VINHA PAZ RESERVA 2017

### ■ WINE DESCRIPTION

Name of the wine: **Vinha Paz**  
Type of wine: **Red**  
Year of Harvest: **2017**  
Production Volume (bottles/0,75 Lt) **6121 e 300 (1,5L)**  
Date of bottling: **Apr 2021**  
Origin (Sub-region): **Silgueiros (Viseu - Portugal)**

### ■ GRAPES

Blend: **Touriga Nacional (80%), Alfrocheiro (10%), Jaen (10%)**,  
Area of Production: **2 hectares (only the best grapes)**  
Age of the Vines: **12, 22 and 37 years**  
Conduction System: **Monoplane vertical ascendant**  
Production per hectare: **5,6 tonnes/hectare**  
Integrated Protection: **Yes**  
Climate: **Mediterranean**  
Vats: **Granite**  
Soil: **Granite**

### ■ VINIFICATION TECHNOLOGY

Hand picking with the selection of the best grapes. Harvested grapes are crushed by trampling in large traditional vats with control of the temperature. The wine is transferred to stone vats, where malolactic fermentation takes place. After this, the wine is raked to American and French barrels of 225 liters.

### ■ PRODUCER

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# VINHA PAZ

[www.vinhapaz.com](http://www.vinhapaz.com)

### ■ ANALYTICAL PARAMETERS

Alcoholic Volume: **14.4% Vol.**  
Total Acid: **5,4 g/dm<sup>3</sup> tartaric acid**  
PH: **3,61**  
So2 Free: **35,4**  
Acidity Volatile: **0.58 g / l**  
Reducing sugars: **0.9 g / l**

### ■ TASTING

The unique essence and personality of Dão wines is achieved through the harmony of the Touriga – Nacional, Tinta-Roriz, Alfrocheiro and Jaen varieties.

This wine has a deep red color. Its aroma exudes notes of ripe plum, cherry, bergamot and forest fruits with hints of fine vanilla, cinnamon, clove and black pepper, embodying a refined and fully harmonious style in line with the characteristic Dão terroir, where balsamic, nutty and pine notes stand out.

In the mouth, it is distinctively balanced and smooth with a highly refined mineral crispness. Its tannins are consistent and civilized, lending it an elegant and noble profile and a well-proportioned structure that build towards a refined, long and enduring finish.

Excellent complexity and maturity from an unrivaled Dão wine.

### ■ ENOLOGY

**Vines & Wines company**