

S O G R A P E V I N H O S

# PENA DE PATO DÃO

## Red 2006

Dão D.O.C | Portugal



### The Wine

Pena de Pato Dão Red shows the classic elegance of the red wines from the Dão region, in the central-north part of Portugal, long time celebrated for their character, gastronomy appeal and longevity.

### Tasting Notes

Pena de Pato Dão Red 2006 is a red-ruby coloured wine with good intensity and fruit aroma, highlighted by floral, fruit (cherry) and mineral hints. On the palate, it is a vibrant and harmonious wine, with smooth tannins and a good volume, balanced by the lively acidity and the ripe red fruits aromas. The elements combine to create a very elegant wine, with a long and aromatic persistent finish.

### Serving Suggestions

Versatile and elegant, Pena de Pato Dão Red is a great accompaniment to various types of meat, game, poultry and most cheese. It does not require decanting and should be served at 14°-16° C.

### Varieties

Pena de Pato Dão Red is a blend wine, produced with a selection of grapes from the Dão using recommended red grape varieties - Touriga Nacional and Tinta Roriz - sourced both at Sogrape's Quinta dos Carvalhais and at private quality vineyards.

### Winemaking

The grapes selected for Pena de Pato Dão Red 2006 were vinified separately at Quinta dos Carvalhais wine centre. At arrival they were de-stemmed, softly crushed and transferred, by gravity, to stainless steel vats with automatic temperature control, where they fermented for about a week. During this period, balanced pumping-over took place promoting the soft extraction of skin elements and aromas. At the end, wines were stored in stainless steel vats for malolactic fermentation.

### Ageing and Storage

Following the tasting of wines, a small part of them were selected to enter the final blend matured in used oak-wood barrels for a period of 12 months, while the other part of the blend was kept in stainless steel vats. Following accurate tasting, the final blend was made and the wines were bottled after the required treatments. Released ready to drink, it is a wine that may be kept for some years. It should be stored horizontally, in a dry and cool place.

### Technical Details

Alcohol: 13%

Total Acidity: 4,90 g/l (tartaric acid)

Sugar: 2,2 g/l

pH: 3,77



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"Só de um grande amor nascem grandes vinhos"  
"Wines of passion"

