

Azul Portugal Tinto Tejo

Producer: Companhia das Lezírias

Winemaker: Frederico Falcão

Varieties: Castelão and Trincadeira

Vintage: 2008

Winemaking process: The grapes are destemmed and crushed followed by fermentation at controlled temperatures. Pneumatic pressing, malolactic fermentation and storage in stainless steel vats.

Soil: Sand

Colour: Bright, deep purple colour.

Aroma: Complex, fresh berry fruit aromas of raspberry and strawberry with a touch of floral.

Taste: As on the nose, fresh berry fruits. Well balanced and soft tannins.

Gastronomy: Best with game, red meats, pasta or cheeses. Serve at 16 to 18°C.

Alcohol: 14.0 % alc/vol

Total acidity: 5.5 g/l

Residual sugar: 2.0 g/l

pH: 3.76

Awards

Vintage 2007

.Bronze medal - International Wine Challenge London 2009

Vintage 2006

.Gold medal - Vinalies Internationales 2008
.Commended Medal - Decanter World Wine Awards 2008

