

QUINTA DA LEMOS DÃO NA MOUCHE RED



Touriga Nacional, Jaen and Alfrocheiro. This fresh, young wine exhibits inviting aromas of ripe red and black berry fruit mixed with a touch of herbs and cut flowers. The palate is light, juicy and easy-drinking and displays a ton of raspberry and blackberry flavors with light tannins and a refreshing acidity.

From vines grown on slopes at an altitude between 350-400 meters. The soil is sandy with a granite base. The vines are 20 years old, grown within a program of integrated protection; the use of herbicides is forbidden. Infestation control is carried out through soil movement. Harvested by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes. Maintained at a controlled temperature after fermentation in order to preserve all their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

In the mid 1990s Celso de Lemos bought this beautiful vineyard in Silgueiros, close to his natal 'home', with the dream to create an exclusive wine from the Dao region. The Quinta is well hidden in the beautiful valley of the Dao, the oldest wine producing region in Portugal. Located near Viseu, the regional capital, full of charm and with a medieval heart, the Quinta is set on the plateau of Beira Alta at an altitude of 340 m. In this green haven in the centre of Portugal, the Quinta consists of 25 ha of vineyards, 3000 olive trees and beehives to produce the finest honey. The name de Lemos has its origin in the Iberian Peninsula. The family crest of four moons gathered in a circle symbolizes not only the four compass points explored by this Portuguese family, but similarly the four mountains protecting the Quinta de Lemos within the Dao valley, the four grape varieties used in Dao wines, and the Lemos family's four core values of Humanity, Simplicity, Vision and Sharing. To honor its natal region, the de Lemos family has created one of the first truly luxurious wines from the Dao, made exclusively of the indigenous varieties.

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Tasting Note:

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Touriga Nacional, Jaen, Alfrocheiro. Inviting aromas of ripe red & black berries with herbs & cut flowers; fresh, young, light, juicy & easy-drinking; raspberry & blackberry flavors; light tannins & refreshing acidity.

Shelf Talker:

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