Vinho Regional Tejo
Vale da Oliveira, Tinto
Quinta da Lagoalva

TAN&NS
WINE IMPORTERS

Story of the wine:

A long tradition at Quinta da Lagoalva as a wine producer was certified in 1888, in the Portuguese Industry Exhibition, in which was represented by 600 wooden casks. The 45 ha of vineyards of Quinta da Lagoalva are located in the best "terroirs" of the Riba-tejo region and comprise both national and international varieties of grapes with the best characteristics. The vines of Quinta da Lagoalva benefit from a modern system of production with a wine cellar, that combines an effective winemaking process with a great versatility of oenological techniques, based on a constant dialogue between the "new world" model and traditional European methods. Quinta da Lagoalva are the result of a special combination between the unique philosophy of the producer and grape varieties with a distinctive personality due to the microclimate and the “terroir” of the region. A special take on wines from the Tejo region are proud in their wines.

Varietals:

Blend of Castelão & Touriga Nacional

Area:

Tejo Region, Portugal

Av. age of the vines:

18-24 years

Ageing:

Grapes are mechanically harvested overnight. After 2 days of pre-fermenting maceration, the alcoholic fermentation takes place at 24ºC in stainless steel tanks. The musts are pressed pneumatically and the malolactic fermentation occurs in French and American oak casks, where the wine ages during 6 months

Descriptions for Wine List:

What a colour! Dark, ruby red with garnet sides. Opulent dark red fruits on the nose with a hint vanilla. Big body and round fruit on this powerful dry wine. Great and even structure with fascinating length and flavour intensity. The finish is medium to long. Drinkability factor on this tinto is perfect!