



Freire Lobo VIGNO Reserva red

Freire Lobo VIGNO Reserva red 2015 is our interpretation of fine and elegant Dão wine, which shows off the potential and character of an east facing vineyard growing on the slopes of the Serra da Estrela mountain, in granitic soils planted with several varieties.

Tasting Notes:

Deep aromas, great complexity and a crystalline minerality. It impresses with its purity and finesse, delighting notes of black fruits from the forest and pine trees, subtly underlined by a hint of oak.

On the palate, the wine is fresh and velvety, vibrating with tension. The balance between its minerality and tannin structure results in an incomparable complexity and elegance, culminating in its lasting, elegant and expressive finish.

Soil: Granite base with sandy lines

Vineyards: Vines with 60 years, with 5000 feet per hectare, located at 600 m.

Fertilization is made with sheep manure, essentially with the help of Serra da Estrela Bordaleira sheep. The sheep helps to control vegetative growth, as well as the land to be fertilized naturally and thereby increasing soil fertility. The grapes are hand-picked.

Grape Varieties: Touriga Nacional, Alfrocheiro, Tinta Roriz, Jaen, Alvarelhão, Baga, Tinto Cão and Rufete. For this wine 40% of the grapes were harvested in 60 years old field blend.

Vinification: After a careful selection of grapes in the vineyard and in the cellar, fermentation took place in stainless steel lagares with traditional treading on foot and controlled temperature. It aged for 18 months in used barrels of French oak.

Food suggestion: Oven-roasts, duck rice, baked cod or vegetarian dishes.