



Freire Lobo VIGNO red

Freire Lobo VIGNO red was born from our commitment to produce traditional wines whose freshness and lightness make them an ideal food partner for any occasion.

Elegant and complex, the smooth and engaging tannic structure are a unique expression of the Dão region.

Tasting Notes:

The wine boasts a beautiful ruby hue. With a good volume in the mouth, shows a mineral profile, full of wild fruit and spice notes, very common in the Dão classic wines. The acidity is in perfect harmony with the fresh fruit. Very fresh and elegant finish with good persistence. Very gastronomic wine, ready to drink on any occasion!

Soil: Granite base with sandy lines

Vineyards: Vines with 40 to 60 years, with 5000 feet per hectare, located at 560 to 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: 40% Touriga Nacional, 30% Jaen and 30% Alfrocheiro.

Vinification

After a careful selection of grapes in the vineyard and in the cellar, the fermentation took place in stainless steel vats with controlled temperature. Aged in bottle without the influence of oak barrels.

Food suggestion

Game dishes, oven-roasted like portuguese duck rice. Vegetarian suggestions: shiitake mushrooms and/or porcini mushrooms. Truffles.