

Brand		Duas Osgas
Type		Red
Country.Region		Portugal / DOC Alentejo
Year		2023

Grape Varieties	Aragonez, Castelão e Trincadeira
Soil Vineyards	Red Limestone, with some shale present

Winemaking

Manual harvest. On arrival at the winery, the grapes are destemmed and crushed, then transferred to stainless steel tanks where fermentation begins spontaneously, which normally lasts around 2 to 3 weeks at 26°C. During this period in which the wine is in contact with the pasta, two pumping overs are carried out each day. After the end of fermentation, the pasta is aged in stainless steel vats for a year. After filling, it is aged for 6 months in the bottle.



Alcohol	13% vol
Total Acidity	5,70g/L
pH	3,57

Wine Tasting Notes

Ruby color. Aroma of forest fruits. Very fresh on the palate with very round tannins.

Food Pairing

Oven-roasted lamb, Boar stew.

Wine Capacity	750ml
Nº of Bottles	14.000 grf
Stopper	Cork



Vegan wine