

Brand		Mitologia
Type		Red
Country.Region		Portugal / DOP DÃO
Year		2022

Grape Variety	Touriga Nacional
Soil Vineyards	Granitic

Winemaking

Hand harvest. Upon arrival at the winery, the grapes are destemmed and crushed, then transferred to temperature-controlled stainless steel tanks, where fermentation begins, which normally lasts about 2 to 3 weeks at 26°C. During this period, when the wine is in contact with the skins, the wine is pumped over twice a day. After fermentation is complete, the skins are pressed and the wine is aged for 12 months, 50% in new barrels and 50% in used barrels. After bottling, the wine is aged for a further 12 months in the bottle.

Alcohol	13,5% vol
Total Acidity	3,62g/L
pH	5,60


Wine Tasting Notes

Ruby color. Aroma of spices, roasted coffee, and some floral notes. Full-bodied on the palate, with round tannins and a long finish.

Food Pairing

Oven-roasted goat and game meats.



Wine Capacity	750ml
Nº of Bottles	3.333
Stopper	Cork
	Vegan wine