



## Kelman Reserva Lagar 2016

Dao DOC

Juliana Kelman Unipessoal LDA, Viseu, Portugal

eCommerce # 164458 | 14.0% alc./vol. | \$25.60



*"A classic Dão blend of Touriga Nacional, Tinta Roriz and Alfrocheiro, this wine is still developing. The rich tannins and the mineral texture of the wine are still working towards maturity. Fermented in open stone lagars, the wine has a rounded, full character that will bring future richness. Drink the wine from 2021."*

**Score – 90p (Roger Voss, Wine Enthusiast, 2020)**

**Terroir:** The Kelman Family Vineyard is located in Nelas, in the heart of the Dão region. 6 Ha of traditional grape varieties were planted at ~430 m altitude in 2000. Gentle slope and sandy soil (decomposed granite) provide a good drainage. Elevated diurnal temperature amplitude (cool nights and warm days) and natural soil acidity provide ideal conditions for the grape development.

Kelman wines are produced with minimal intervention following sustainable agriculture, the rational use of resources and the preservation of ecosystems, without irrigation, with manual harvesting.



**Vinification:**

Manually harvest and sorting. Stalk removal, crushing, fermentation in granite "lagar" (foot press). Touriga Nacional aged 12 months in new French oak. Tinta Roriz and Alfrocheiro aged 12 months in stainless steel tanks. Over 2 years in the bottle aging follow.

**Varieties:** Touriga Nacional 60%, Tinta Roriz 25%, Alfrocheiro 15%

**Residual sugar:** 1.2 g/L

**Serving suggestion and food pairing:** Serve at 16°C with meat dishes or cured cheese, well flavoured meats, sausages and fatty fishes.

**Wine & Spirits Magazine 92p**

**Wine Enthusiast 90p**

**Andreas Larsson Blind Tasted 91p**

**Wine & Spirits**

