



KELMAN RED BLEND 2017

Dao DOC

Juliana Kelman Unipessoal LDA, Viseu, Portugal

eCommerce # 31677 | 13.5% alc./vol. | \$20.95

Blend of four typical grapes of Dão, Touriga Nacional, Tinta-Roriz, Alfrocheiro and Jaen. Intense ruby colour with ripe red fruit aromas, hints of wild berries and spicy, floral notes. This smooth-bodied wine has a good balance between its natural acidity and structure. Mineral character provides freshness, with volume and a harmonious aftertaste.

*"Intense ruby colour with ripe red fruit aromas, hints of wild berries spices, floral and mineral notes. This smooth-bodied wine has a good balance between natural acidity and structure. Mineral character provides freshness, with volume and a harmonious aftertaste." **Score -90 points (Wine Spectator, 2022)***

Terroir:

The Kelman Family Vineyard is located in Nelas, in the heart of the Dão region. 6 Ha of traditional grape varieties were planted in 2000 at ~430 m altitude. 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.



Vinification:

Fermented in temperature-controlled Ganimede tank. A careful maceration. Aged in stainless steel tanks for 18 months and Touriga Nacional in used barrels for 4 months. Natural stabilization until bottling with light filtration.

Varieties: Touriga Nacional 35%, Tinta Roriz 25%, Alfrocheiro 20%, Jaen 20%

Residual sugar: 1.1 g/L

Serving suggestion and food pairing: Cellar for few years or decant and serve now at 17°C with cold cuts, meat dishes and cured cheese.

Wine Spectator

90p

Wine Enthusiast

88p

San Francisco International Wine Competition

Bronze



Wine Spectator
www.winespectator.com

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