



Kelman Tinto Blend 2014

Dao DOC

Juliana Kelman Unipessoal LDA, Viseu, Portugal



LCBO # 549766 | 13.2% alc./vol. | \$17.95 | Release: 12-May-2018

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.

"...The resulting wine is quite floral with rich red and dark fruit and herbal overtones. Smooth and spicy with superb structure, this will be a great pairing for all of your favourite barbecue fare, from burgers and ribs through to steak."

(Vintages panel, 2017)

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 year 2000. The mean altitude is 430 meters. 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. Stage in stainless steel tanks for 18 months and in used barrels for 4 months (in the case of Touriga Nacional). Natural stabilization until bottling with a slight filtration.

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

Residual sugar: 2.0 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.

Concours Mondial de Bruxelles'17
Wines of Portugal Challenge'17

Silver
Silver

