

VISEU, PORTUGAL

DOM BELLA CABERNET FRANC 2015 QUINTA DE BELLA

DETAILS OF PRODUCTION

At our 50 hectares estate, high density plantings combined with traditional sustainable viticulture in a completely dry farmed philosophy, yields powerful, concentrated grapes, with plenty of flavour and minerality, that embodies wines of tantalizing aromas, texture and ageing potential (if you have the patience to wait). The Bella Elegance range comprises single varietal wines focused on the fruit, whilst the Dom Bella range represents more structured wines and matured in seasoned oak.

Continental influenced climate. Benefits from its proximity to the Dão river. Vineyards planted at high density on gentle hills of high quality granite sandy soils, known as “noble granite”.

Completely dry farmed. Machine harvested and then placed onto a selection tray where only the best bunches will enter the winery. Destemming and crushing follow. Grapes are then transferred to temperature-controlled stainless steel vats for alcoholic and malolactic fermentation. Maceration lasts for approximately 20 days, using the delestage technique. The wine is then aged for up to 24 months in 225 litre French oak barrels (used) and then for another 4 years in the bottle before being released to the market.

TASTING NOTES

Deep ruby. Pronounced aromas dark forest fruits, green peper and spices. Full body, with vibrant acidity and iron structure. Very tasty and pleasnt. long lasting finish with a mineral and pencil shaving note, imparting complexity.

HOW TO SERVE

Serve between 16-18C°. In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature. It has not reached its full maturity yet, but it is drinking beautifully now. Will evolve positively for up to 12 years after the harvest.

MENTZENDORFF
wine shippers since
1858



BELLA DÃO

VINTAGE

2015

STYLE

Red

BLEND OF GRAPES

Cabernet Franc

ALCOHOL

14%

DOSAGE

0.9 g/l

