

VISEU, PORTUGAL

MENTZENDORFF

wine shippers since

1858



BELLA DÃO

BELLA ELEGANCE TN 2018

BY 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 “rotten granite” or “noble granite”.

Completely dry farmed. Manual harvest. Sorting table, destemming and crushing. Resulting juice transferred to stainless steel tanks with temperature control for alcoholic and malolactic fermentation then to very used 225-liter French oak barrels where it ages for 24 months. Further aging for 3 to 4 years in the bottle before release to the market.

TASTING NOTES

Deep ruby. Pronounced aroma of dark matured fruits, tar and leather. Full body, with chewy tannins and refreshing acidity. Long and savoury after taste

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. Ready to drink and will keep this drinking window for 2-3 more years.

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

Touriga Nacional

ALCOHOL

13.5%

DOSAGE

0.7 g/l

