

LISBOA BONITA

VINHO REGIONAL LISBOA

RED BLEND



Mosaic tiles transport you to the beautiful Iberian coastline, 'Lisboa Bonita.' A rich fruit-forward wine with a hint of spice, this blend is comprised of Portugal's most renowned grape varieties.

TERROIR: The vineyards are situated on the gently rolling hills north of Lisbon, with aspect giving optimum sun-exposure. The climate is strongly influenced by the nearby cool Atlantic Ocean and is characterized by relatively mild winters and warm, but not excessively hot summers. The sea air coming in from the west brings enough rainfall so that no artificial irrigation is necessary.

SOIL: Predominantly clay and limestone.

WINEMAKING DETAIL: This wine is made from two of the most renowned Portuguese grape varieties, Touriga Nacional and Tinta Roriz. The vinification of the grapes were made separately. These grapes, after destemmed, went through a pre-fermentative maceration at low temperatures for 24 hours. The fermentation occurred with temperature control promoting an adequate extraction that unleash the potential of each grape variety. After fermentation the wine stayed in prolonged maceration for 15 days, the wine then aged for 12 months in American and French oak barrels. The Touriga Nacional provides the gentle fruit and elegant tannins and the Tinta Roriz the concentration and structure.

AGING: Aged for 12 months in American and French oak barrels.

ABV: 14.0%

TASTING NOTES: With a deep ruby color, this wine offers a generous nose with aromas of ripe red fruit with a hint of spice. On the palate, the wine shows opulent fruit concentration and good structure balanced with an attractive freshness. It finishes long with elegant tannins.

SUGGESTED FOOD PAIRING: Pan-seared cod or squid-ink pasta.

