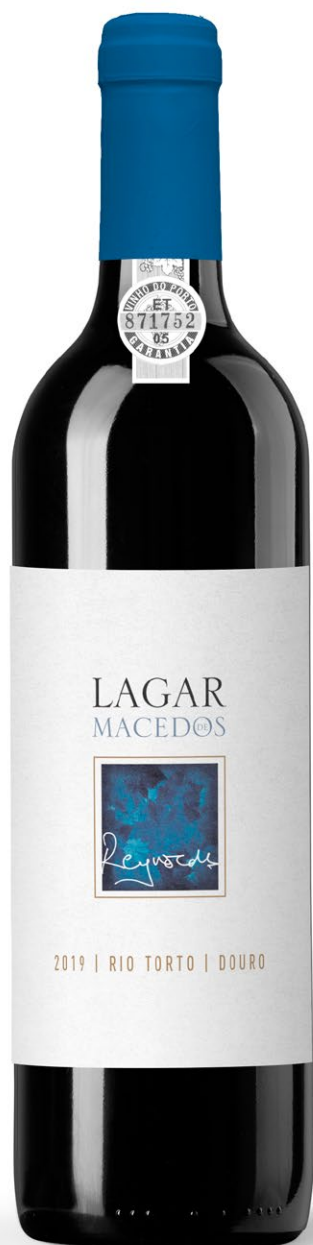


Quinta de Macedos

OUR GRAPES YOUR WINE



Lagar de Macedos 2019

In contrast to earlier years 2019 was relatively trouble free. A dry winter followed by a good ripening season gave way to a dry summer and perfect harvesting weather on 9th September.

ABV: 13 %

PH: 3.7

Ac Vol: 0.6

Total Acidity: 5.1

SO₂ Free: 15

SO₂ Total: 53

Sugars: 2.56

WINE MAKING

Made from our old vines, naturally fermented and foot trodden in stone Lagares. Aged in new American oak barrels for 10 months. Bottled unfiltered.

TASTING NOTES

Rich concentrated ripe fruit, elegant texture and fine wood tannins. Long and structured finish.



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