QUINTADA
LAGOAVELHA
EST.1969

SINGULAR RED

RED WINE
QUINTA DA LAGOA VELHA



VINIFICATION

Total destemming of the grapes followed by alcoholic fermentation at a temperature between 25°C and 28°C with skin maceration in traditional *lagares*.
Manual pump-overs.
Subsequent ageing in second-use French oak barrels for 24 months.

TASTING NOTES

Clear, garnet-red colour.
Floral and complex aroma, with notes of wild berries.
On the palate, overripe fruit notes complemented by a touch of vanilla.
Warm, smooth, persistent, and intense, with well-rounded tannins.

FOOD PAIRING

Pairs perfectly with grilled red meats with sauces, game dishes, and strong cheeses.
Serve at a temperature of 16°C.

AWARDS

PORTUGAL TROFÉU DE VINHO 2025 GOLD 12th PORTUGAL WINE TROPHY under the Patronage of the OIV

DESCRIPTION

TYPE
Red Wine

CERTIFICATION
DOC Bairrada

HARVEST
2020

AGEING
24 Months

GRAPE VARIETIES
Baga 80%
Touriga Nacional 20%

BOTTLES
1170

ANALYTICAL PARAMETERS

ALCOHOL
14,5% vol.

RESIDUAL SUGAR
3,8 g/L

TOTAL ACIDITY
6,8 g/L

PACKAGING

BOTTLE SIZE
75cl

CASE
3 Units

CASE DIMENSION (CM) | WEIGHT (KG)
32 x 25 x 10 | 4,39

CASE EAN
5600 2242 87475

BOTTLE EAN
5600 2242 87468