

Florbela

The wines Florbela are made in a natural way, preserving the most of the natural aromas, flavours and natural acidity of the grapes of the Dao region. They are fruity and aromatic, light, round and balanced. A perfect Dão wine to drink everyday which you can enjoy by the glass!

2021 HARVEST. It was a cool and rainy year, good because the vines suffer less stress and manage to maintain a good vegetation cover. At the time of the harvest, the wide daily temperature ranges provided excellent maturation, with a great balance of acids and a very homogeneous maturation. The absence of rain in the pre-harvest period allowed a harvest of healthy grapes.

VINIFICATION. The grapes were harvested manually to 20Kg boxes. The blend composition depends on the yields of each variety in the vineyard. After crushing with full destemming, the grapes go to a small open stainless steel vat, were they macerate under low temperature for 48 hours. The fermentation is slow, under temperature control, with gentle reassemblies.



QUINTA DA
MARIPOSA

Type. red wine
Region. Dão
Denomination. D.O.P
Vintage. 2021
Grape Varietals. tinta roriz, jaen, touriga nacional

Climate. temperate with Atlantic and Mediterranean influence
Soil. mostly granitic with coarse sand and large rocky outcrops
Altitude. 400m
Viticulture. sustainable agriculture

Alcoholic degree: 13,1% by Vol.
Total acidity. 5,5 g/l
Total sugar. 0,9 g/l
pH. 3,64

Aging. stainless steel vats only
Tasting Notes. intense ruby colored wine, with highlight on notes of blackberries, blackcurrants and spices. The palate is balanced, juicy and with a smooth finish.

Bottle. 750 ml
Bottle weight. 1,2 kg
Packaging. 6 bottles / cardboard box
Box size. 17,5 x 26 x 30 cm
Box weight. 7,5 kg
Palletization: 95 boxes / pallet = (19 boxes x 5 layers)
Pallet dimensions. 80 x 120 x 165 cm (EURO pallet)
Pallet weight. 740 kg

Bottle EAN bar code. 5600794323108
Box ITF14 bar code. 15600794323105