



Technical sheet

VADIO RED 2011

Varieties: Mainly Baga
Vintage: 2011
Producer: Manuel Dinis Jesus Patrão
Region: BAIRRADA
Country: Portugal
Certification: DOC – Denominação de Origem Controlada
Winemaking and Viticulture: Luis Patrão and Dinis Patrão

Viticulture details

Type of soil: limestone, and clay soils
Pruning system: cane
Average age of vines: about 30 years
Average yield: 35 hl/ha

Winemaking process

The grapes were handpicked and crushed to our one tonne open top fermenters. The natural or 'wild' yeasts present on the grape skins were allowed to complete the fermentation and cap/skin management was controlled by hand with a cap plunger. Matured in 225L French and American oak barrels for 18 months, followed by 18 months in bottle before market release.

Winemaker Comments

Visual: Dense and dark ruby in color
Aroma: Great finesse and complexity, suggestions of red berry fruits with cedar edge
Taste: Robust tannins, balanced with the acidity, providing structure and backbone for extended bottle ageing.
Food pairing: “Chanfana” roasted goat or creamy cheeses.
Temperature: 13-18 °C
Quantity: 16.000 Bottles

Analytic details

Alcohol: 13 % vol.
Volatile acidity: 0.69 gr/L
Total acidity: 6.60 gr/L
pH: 3,63
Reducing sugars: 2 gr/L
Total SO2: 80 mg/L