

# ROMI

## selects

### CASA DE MOURAZ DÃO TINTO

The Mouraz is a field blend of nine indigenous Dão varietals from the first biodynamic vineyard in Portugal. Planted at a high elevation which helps prevent mold and mildew as well as preserve the acidity of the wine, this is a fairly full-bodied yet well balanced red. Grapes are destemmed and fermented with indigenous yeast, then aged in stainless steel tanks with 20% in old french barrels. Blackberry and dark cherry flavors give way to herbal, anise notes and are followed by long, dry finish. Delicious with duck confit or soft cheeses.

**VINTAGE:** 2015

**APPELLATION:** Dão, Portugal

**GRAPES:** Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen, Água-Santa, Tinta-Pinheira, Baga

**YEASTS:** Indigenous

**AGED IN:** Stainless steel & old french oak

**AGED FOR:** 8 months

**VEGAN:** Yes

**ADDED SO2:** None

**FARMING:** Biodynamic

**ALCOHOL CONTENT:** 13%

**SOIL:** Decomposed granite

**VOLUME:** 750mL

