

Casal de Valle Pradinhos

Estabelecido em 1913

5340-422 Macedo de Cavaleiros

Portugal

www.vallepradinhos.pt

VALLE PRADINHOS RED RESERVA 2023

- Region: Macedo de Cavaleiros, Trás-os-Montes
- Soil: Schist origin, with average levels of clay and presence of quartz.
- Climate: Mild with continental characteristics.
- Harvest: Manual harvest by grape variety.
- Vinification: Full destemming, fermentation with moderate temperature control and daily pumping over. Long post-fermentation maceration. Aged in oak barrels for 16 months. The wine was neither filtered nor cold stabilised. May develop sediment.
- Grape varieties: Touriga Nacional, Cabernet Sauvignon, Cabernet Franc, Tinta Amarela, A. Boushet, T. Roriz and T. Francesa.
- Colour: Very intense red colour with light violet hues.
- Aroma: Intense and elegant. Strong aroma of very ripe red and black berries with soft floral notes which make it very sophisticated.
- Flavour: Full-bodied wine with fine and silky tannins wrapped in fruit. Persistent finish. Terroir wine.
- Serving: Best served at a temperature between 15 °C and 17 °C ideally in a “Bordeaux”-style glass.

Ageing potential: until 2045

Alcohol: 13,6%/vol.

Total Acidity: 5,3 g/l tartaric acid

pH: 3,52

Total sugars: <0,61 g/l

Total SO₂: 71 mg/l

Production (bottles): 117.175 bottles (of 0.75 litres), 3.788 bottles Magnum 1,5 L, 447 bottles Double Magnum 3 L and 83 bottles Magnum 5 L

Bottled in: May 2025 On sale from December 2025

Batch: 02VPRT/25

Winemaker: Rui Cunha – ruiwinedoctor@gmail.com

