



PEDRA CANCELA WINEMAKER'S SELECTION TINTO

SKU: PWLUSWST

Pedra Cancela is a historic 20 hectare winery based in the heart of the Dao region.

The Dao lies in the north of the country where warm days are moderated by the local mainly granite soils which add freshness to the wines. This is made from grapes grown on several vineyards, each lending its own particular character to the wine.

The must undergoes a cold prefermentation soak to enhance aroma and colour before a gentle fermentation and extraction at around 25c. After this the wine spends 6 months in Alliers French oak barrels.

Grape: Touriga Nacional, Alfrocheiro & Tinta-Roriz

Tasting Notes: A supple, medium - weight red with perfumed damson and raspberry aromas with just a hint of spice.

Food Match: Charcuterie and white meats.

Awards: Decanter 2019: 96pts

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

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