TABLE WINE

TRIUNVIRATO Nº3

Producer
Soc. Agric. Com. Vinhos Messias, SA
Country Portugal
Soil Schistose; Lime clay; Granitic
Alcohol Volume 13,5 % vol.
Total Acidity 6,2 g/l in tartaric acid
Residual Sugar 1,8 g/l
Winemaker João Soares
Winemaking Process Selected grapes from plots of the three estates of Messias Family - Douro, Bairrada and Dão. Separate manual harvest, followed by fermentation in small vats without temperature control. Prolonged maturation of 20 months in barrels of French oak. Ageing in bottle ever since.
Tasting Notes Very dense in color intensity. Austere nose, with hints of minerals and chemicals like tar notes. Structured and full bodied, acidity that always accompanies the taste, with a refined and very long aftertaste.

Grape Varieties
Touriga Nacional (Dão, Douro, Bairrada)
Syrah (Bairrada)

Ageing Potential
Hold

Service Temperature
16-18 °C