



ELEVATION TEN

2014 Vinho Tinto

Sierra Foothills

TASTING NOTES

Our new release of “Vinho Tinto” has layered aromas of cherry, plum, licorice and raspberry with uncommon depth and complexity. It is fat and rich on the palate, with fully ripened, soft tannins and broad mid-palate. This wine is ready to enjoy now with rich, earthy meats like veal chops, braised rabbit and venison stew or with Portuguese sheep-milk cheese like Castelo Branco.

WINE MAKERS NOTES

While not very well known to most consumers, Portugal has for centuries been making delicious dry red wines from the same varieties as those used for their iconic sweet wines. In 2014 Elevation Ten assembled three Portuguese varieties from small vineyard locations in the Sierra Foothills to make our first “Vinho Tinto”, a dry red blend of Touriga Nacional, Tinta Cao and Tinta Roriz. These grapes are remarkable for their ability to show full physiological ripeness at lower sugar levels, allowing us to make a ripe and approachable wine at lower alcohol levels and moderate acidity.

DETAILS



Varietals | Tinta Coao, Tinto Roriz, Touriga Nacional (40% Touriga, 42% Tinta Roriz, 18% Tinta Cao)
Appellation | Sierra Foothills
Climate | Grapes grown in various foothill locations, generally: warm, dry, breezy days with cool nights.
Exposure | Various
pH Levels | 3.75
Acidity | 4.82 g/L
Trellis | VSP

Picked | 24.6 Brix
Pressing Technique | N/A
Soil | Decomposed granite and Volcanic, well drained
Fermentation Containers | Small open top tanks
Fermentation Process | Fermented for 10 days,
Yeast | EC 1118
Aged | 32 months in neutral French Oak
Residual Sugar | Dry