

Portugal, DOC Bairrada | 2018
QUINTA DO VALDOEIRO RED

"Tasty Bairrada"

Story Quinta do Valdoeiro Tinto grapes grew, as its name suggests, on the lime and clay embroidered slopes of Quinta do Valdoeiro in Bairrada. The straws of the selected bunches were completely removed, and the squeezed juice went with the shell in the chilled tanks. The finished wine was matured for 16 months in used oak casks. The wine is unfiltered, so there may be lees. Please take this into account when offering wine preferably chilled to 16-18 °C. The wine can also be stored for another five years.

Producer "Messias Baptista founded the wine business Caves Messias in 1926, which continues to be managed by his descendants. The headquarters are located in Mealhada, within the Bairrada region. The company produces and sells quality wines from Portugal's most important wine regions: Bairrada, Douro, Dão, Vinho Verde, Beiras, and the Port wine region. Its products also include sparkling wines produced using traditional methods and aged brandies. The company's product range is extensive, with two-thirds of its products exported to all five continents. Caves Messias owns several estates, among which the most important are Quinta do Valdoeiro in the Bairrada region, Quinta do Cachão in the Cima Corgo area of the Douro, and Quinta do Penedo in the Dão region. The combined vineyard area of these estates exceeds 200 hectares. The company's port wines are traditionally bottled in Vila Nova de Gaia. Caves Messias is continually researching the production of Portuguese grapes and wines. Around the turn of the millennium, the company acquired four new estates in the Dão region and began marketing Setúbal wines. New technology and production facilities are constantly being planned and developed."

COLOR Deep ruby red

AROMA Red currants on the nose, boysenberries, black cherries, blueberries, spices and herbs

TASTE Dark berry, elegantly fruity, soft tannins, firm, long and well-balanced

TIPS FOR USE A mature dining table multitasker. Excellent meat wine also fits well in grilled or roasted meat, game, dams and boilers. Long, the sufficiently acidic taste is also great at the cheese table, all the way to ripened cheeses.


MESSIAS
Est. 1926

