



## "Unoaked"

**Story** The Douro Valley is known for its port wines, where grape varieties battle the continental climate's scorching summer heat and winter cold. These grapes are fortified with grape spirits. The same grapes from the stunning terraced vineyards can be crafted into red wines whose popularity has been on the rise for years. In this wine, João Soares and Ana Urbano have ensured that the hand-selected grapes' juicy fruitiness, freshness, and the vineyard's nuances are preserved in the final product. The fermentation at a low temperature and the decision to abstain from using oak barrels have contributed to the authenticity of this wine.

**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** Clear ruby red color

**AROMA** In the aroma, there are notes of red and dark berries, plum, rose petals, and green bell pepper.

**TASTE** Medium-bodied, fresh-fruited, ripe and balanced. In the long finish, a subtle, juicy berry character lingers.

**TIPS FOR USE** Messias Douro's juicy fruitiness makes it an excellent wine for socializing. It pairs well with light snacks, meaty salads, cold cuts, white meat, pasta, braised vegetables, and mild cheeses. The wine is suitable for vegans. Serve it at 16 - 18 °C.

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|------------------------|---|-----------------------|--------------|
| <b>WINE TYPE</b>       | Red wines   | <b>PACKAGE SIZE</b>   | 6 bottle(s)  |
| <b>GRAPES</b>          | Tinto Cão 35%<br>Touriga Franca 25%<br>Touriga Nacional 20% | <b>BOTTLE CLOSING</b> | Natural cork |
| <b>MANUFACTURER</b>    | Vinhos Messias  | <b>BOTTLE SIZE</b>    | 0,75 l       |
| <b>ALCOHOL CONTENT</b> | 14%   | <b>PRODUCT NUMBER</b> | 268006       |
| <b>SUGAR CONTENT</b>   | 0,6 g/l   |                       |              |

