



LÚCIA E AMÉRICO  
**FERRAZ**

WINE, LOVE AND FAMILY

**ALVINHO**  
COLHEITA SELECIONADA . 2018 . RED WINE





LÚCIA E AMÉRICO  
**FERRAZ**

WINE, LOVE AND FAMILY

**ALVINHO**  
COLHEITA SELECIONADA . 2018 . RED WINE

Our vineyards and cellars are located in the village of Vale Flor, a centennial parish in the county of Meda. With unique granitic soils and a climate typical from the region, this land yields wines with noble and peculiar aromas. Join our tradition and enjoy!



**Appellation** DOC Beira Interior - Colheita Seleccionada  
**Origin** Vale Flor (Mêda)  
**Soil** Granitic  
**Climate | Exposure** Continental / South and East



**Alcohol Content** 14% vol.  
**Total Sugars** 0,8g /dm<sup>3</sup>  
**Total Acidity** 5,61g /dm<sup>3</sup>  
**Volatile Acidity** 0,51g /dm<sup>3</sup>  
**pH** 3,7



**Grape Varieties**  
Diverse, with a predominance of Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca.

**Vineyard Age** 40 to 50 years  
**Vines** Old vines with various varieties of grapes  
**Altitude** 500-700 meters  
**Harvest season** September 2018  
**Bottling** October 2019

**Vinification**  
Hand-picked and placed in 20 kg crates, the grapes were subjected to a selection table, meticulously chosen, and finally, destemmed. Fermentation was conducted in stainless steel tanks with wild yeasts at controlled temperature.



**Aging Process**  
12 months in stainless steel tanks



**Net Volume** 750ml  
**Bottle** Bordeaux  
**Boxes** 2-6 bottles



**Storage** horizontal  
**Temperature** 16°C a 18°C  
**Direct Light** Little to none



**Tasting Notes**  
Ruby-coloured, with a fresh and intense aroma, revealing red fruits and subtle scents of citrus. Fruits and tannin come together harmoniously in the mouth, with a smooth and lingering endnote.



**Food Pairing**  
Ideal with red meats and traditional Portuguese gastronomy, such as roasted lamb, lamprey, "rojões" (seasoned pork loins), "sarrabulho" (curdled pig blood stew), "cozido à portuguesa" (Portuguese stew) and grilled sardines.



**Oenologist** Pedro Branco  
**Barcode** 5600662693234  
**Production** 15.700 bottles  
**Cellaring** Ready for consumption or for ageing (it will keep maturing in the bottle).

**NORTE2020**

**PORTUGAL**  
**2020**



Lúcia e Américo Ferraz Lda.  
Travessa do Valverde 6430-371, Vale Flor - Mêda, Portugal  
T. (+351) 919 058 087 | E. laferraz.valflor@gmail.com