

Wine

SENTIDOS *Tato* 2018



APPELLATION IGP Vinho Regional Algarve

VARIETIES 39% Syrah
25% Touriga Nacional
19% Aragonez
17% Tinta Caiada

ALCOHOL 14.5% Vol.

KEY DATES Bottled Jan 2020
Released Jan 2021
Drink date 2021 - 2030

PRODUCTION 750 ml / 4880 Bottles
1500 ml / 208 Bottles



RP 91

“Beautifully constructed, this precise blend is focused and tightly wound. The tannic power does cut in and mask the fruit just now, but this is very young. While it probably needs a couple of years in the cellar, it looks on track to be superb.” [Mark Squires, Dec 2020]

IDENTITY

The SENTIDOS Tato is a classic barrel-aged red wine of the highest quality, which reflects the grapes, terroir and climate of the Algarve. An intense but balanced wine.

TASTING NOTES

Very dark colour. Beautiful scents of dark fruit, cherry juice, flowers, a touch of vanilla, cloves and smoke. On the palate, a wonderful balance of pithy density, fine-grained texture, soft creaminess, fruit extract and vivid freshness. Long finish with fine fruit.

SERVICE & PAIRING

Serve at 15 – 17°C. Decanting a few hours before drinking will open the full aromatic potential. Goes well with game, grilled meat and spicy foods.

VINIFICATION & AGEING

Completely handmade, unfiltered and unfined. Grapes come from carefully tended vines with strong yield reduction. Strict manual selection. Temperature-controlled fermentation in steel tanks with manual push downs, long extraction on skins. Aged for twelve months in French oak barrels, 70% used, 30% new.

