

## Wine

### SENTIDOS *Tato* 2019



APPELLATION IGP Vinho Regional Algarve

VARIETIES 42% Touriga Nacional  
29% Syrah  
29% Tinta Caiada

ALCOHOL 14.5% Vol.

KEY DATES Bottled Jan 2021  
Released Nov 2021  
Drink date 2022 - 2031

PRODUCTION 750 ml / 5025 Bottles  
1500 ml / 69 Bottles



#### RP 91+

"...it is going to need a little patience. ... When it comes around, and I'm betting it will, it should be impressive for its ripe fruit, precision and general structure. It seems very well done this year, maybe the best yet." [Mark Squires, Feb 2022]

#### 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.*

