

Wine

SENTIDOS *Tato* 2020



APPELLATION IGP Vinho Regional Algarve

VARIETIES 34% Touriga Nacional
33% Syrah
33% Tinta Caiada

ALCOHOL 14.5% Vol.

KEY DATES Bottled Jan 2022
Released Apr 2023
Drink date 2023 - 2033

PRODUCTION 750 ml / 6424 Bottles
1500 ml / 77 Bottles

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, malt, cloves and smoke. Full and creamy mouthfeel without being heavy, good fine-grained tannins. 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.

