



# MG XXI - SOUSÃO 2022

**Type of Wine:** Red

**Year:** 2022

**Grape Varieties:** Sousão

**Region:** Douro

**Classification:** DOC DOURO – Denomination of Controlled Origin

**Production:** 1000 Bottles

**Bottling:** August 2024

**Climate:** Atlantic with Mediterranean influence

**Soil:** Schist

**Winemaker:** Eng. António Narciso

**Producer:** Sociedade Agrícola José Mesquita Guimarães, Lda.

**Alcohol Content:** 13.5% Vol.

**Vinification:** Manual selection of grapes in the vineyard and winery, followed by destemming and crushing. Fermentation in granite lagares with foot treading for a more careful maceration and temperature control to enhance the aromatic expression of the grape variety and manage extraction.

**Aging:** 12 months in 500-liter used French oak barrels to better preserve the identity of the grape variety with minimal wood influence, aiming for concentration and subtle spicy notes.

**Color:** Deep and concentrated, with ruby highlights.

**Aroma:** Complex and delicate, featuring wild berry aromas and pleasant vegetal notes, combined with ripe fruit aromas and slight sweet and spicy notes from barrel aging. Over time, it will develop balsamic notes and cleaner, riper fruit aromas.

**Taste:** Known for its naturally high acidity, balanced here with mature tannins and youthful tannins, providing good longevity and excellent gastronomic potential. A balance between body, fresh character, and volume.

**Finish:** Long and persistent with vibrant acidity, typical of the variety.

**Pairing:** Pairs perfectly with rich, fatty meats, game, and strong, intense cheeses.

**Serving Recommendation:** Open one hour before serving and serve at a temperature of 17°C.

