

## APRT3 TECH SHEET

# MIKE TAZEM RED 2020

Type: Red

Year: 2020

Grapes: 100% Tinta Pinheira a.k.a Rufete

Region: Tazem (Dão)

Country: Portugal

Maturation: 6 Months – French oak barrel (4-8 years old)

Alcohol: 12,5%vol.

Label: [Arthur Voss](#)

Production: 850 Bottles

**Concept:** These are the wines that make us travel around the country looking for the best varieties in their birth place, meaning: Single plot from a classic Terroir. Minimal intervention and adjusted techniques at the winery! It's all about sense of place and a pun name to knock you out! XXX

**Tasting notes:**

Nose: Spices, cinnamon, anise; red fruits; wet earth.

Mouth: Soft body; fresh, rounded and soft tannins.

**Climate:** In 2020, we had reasonable rainfall in the first half of the year and a spring with higher than normal temperatures. After the harvest, the days became colder by the ocean but in the Dão region, due to the altitude and protection by the surrounding mountains, the harvest was brought forward to 2 weeks, with a lower yield than usual but with great maturation.

**Vinification:** Tinta Pinheira handpicked in Tazem and brought to the winery by night fall (350km distance). Foot treading for 2 to 4h. Indigenous yeasts fermentation for approximately 7 days. Gentle pressing to old oak barrels where it completes malolactic. Racking before bottling, unfiltered and 30mg total sulphur added.

Read more: [aprt3.com](http://aprt3.com)

