



Quinta do Moinho 2001

Wine exclusively produced from Baga grapes with green harvest at the beginning of August.

Fermented for 2 weeks in stainless steel vats under temperature control.

Matured for 12 months in new and used Allier oak casks. To be dished up with gamey meats, and when exceeds 10 years of age, with a good sheep cured cheese.

