



Technical Specifications – Julia Kemper Aragonez 2013

Name of the wine:	Julia Kemper Aragonez 2013
Current production year:	2013 harvest
Previous production year:	2012
Name of the farm:	Quinta do Cruzeiro
Location of the winery:	Quinta do Cruzeiro - Mangualde
Total number of wine prod. hectares:	20 ha
Foundation of the winery:	Mid-19 th Century
Winemakers:	Julia de Melo Kemper
Demarcated region:	Dão (Portugal)
Classification:	Denominação de Origem Controlada - DOC Dão
Grapes:	Aragonez
Type of fermentation:	Classic with soft skin maceration in granitic <i>lagares</i> Temperature controlled fermentation at 24 ^o C
Analytical parameters:	Alcohol (%): 13,7 Reducing sugar (g/l): <0,3 Total acidity (g/l): 5,23 Volatile acidity (g/l): 0,50 Dry extract total (g/l): 26,7 SO ₂ free (mg/l): 18 SO ₂ total (mg/l): 89 pH: 3,74
Available in bottles of:	0,75 l





Age of the vines:	2003
Type of conduction:	Royat & Guyot
Liters per hectare:	5500 L
Orientation of the vineyard:	Half-hillside
Height above sea level:	450 to 600 m
Harvesting method:	By hand into small harvest baskets
Harvest time (month):	September
Climate:	Mediterranean
Stabilization:	Natural stabilization with mineral collage
Filtration:	Lenticular
Characteristics:	Deep ruby wine with garnet reflections that reveals a fresh red fruit aroma with wild blackberry notes and shades of pine trees and pine needles, characteristic of the <i>terroir</i> . It shows an elegant and delicate body with excellent balance between acidity, tannins and the mouth volume. Fresh and mineral notes stand out and the distinct persistence to draw a wine with outstanding character.
Aging before sale:	Stainless steel vats and bottle
Recommended drink temperature:	16 °C – 18 °C