



Dão Kelman Reserva Dão DOC, Portugal



Juliana Kelman was born in Rio de Janeiro, Brazil and also have Portuguese nationality. Despite having roots in the North, where her family used to produce wines, she and her husband chose Dão as their region. Dão is one of the oldest demarcated (DOC) wine regions in Portugal (1908).

Kelman winery was started in 2000 with 6,2 hectares planted in Nelas, heart of the Dão demarcated region. The vineyard was planted with traditional grape varieties of which Touriga Nacional accounts for more than 50%. The mean altitude is 430 meters. Rainfall is 1100 mm/year, concentrated in the winter. Gentle slope and sandy soil (decomposed granite) provide a good drainage.

Wines are made with the philosophy to highlight the typicity the their terroir.

Kelman Reserva

Kelman Reserva is a blend of 70% Touriga Nacional and 30% Tinta Roriz. This elegant wine has structure, natural acidity and bright freshness. This wine is characterized by its ripe red fruit aromas and hints of wild blackberries with supple tannins. Spicy notes on the finish.



Sustainable farming



100% Hand harvested



70% Touriga Nacional
30% Tinta Roriz



Average age of
vines: 17 years old



-Touriga Nacional aged
12 months in Oak
-Tinta Roriz aged in
Stainless steel



Yield: 38
hectoliters/hectar



Sandy soil of granitic
origin



Annual production:
5400 bottles



The grapes were manually harvested into 22kg boxes. Each grape variety is fermented and crushed with feet separately in granitic lagars. A careful maceration is made for best expression and typicity of the grape varieties. The Touriga Nacional is aged in new barrels for 12 months. Natural stabilization until bottling and a slight filtration in order to maintain all of its potential, it is thus subject to a small natural sedimentation during the ageing in the bottle.