



Dão Kelman Tinto 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 Tinto

The wine is a red blend of local varieties typical of Dão region: Touriga-Nacional, Alfrocheiro, TintaRoriz and Jaen. It shows ripe red fruits, wild berries, mineral and floral aromas.



Sustainable farming



100% Hand harvested



35% Touriga-Nacional
25% TintaRoriz
20%Alfrocheiro
20% Jaen



Vineyard planted in 2000



Touriga Nacional aged in second-use French oak barrels for 12 months



Yield:
38 hectoliters/hectar



Sandy soil of granitic origin



Annual production:
8400 bottles



The grapes were manually harvested into 22kg boxes. Grapes are 100% destemmed, crushed and fermented in separated stainless steel tanks temperature controled. A careful maceration is made for best expression of the grape varieties, enhancing fruit and body. Touriga Nacional is aged in second-use French oak barrels for 12 months while the others varieties remain in stainless steel tanks. Natural stabilization until bottling and a light filtration. The wine is thus subject to presenting a small deposit during the ageing process in the bottle.