

PARRAS VINHOS DHARMA TINTO

2019/\$10.99



DESCRIPTION

Parras Vinhos was founded in 2010 by Luís Vieira and is currently headquartered in Alcobaça, where the group's bottling unit is also located. Five years later, with the company consolidated and focused on the international market, the need arises to reposition the brand and “dress it up” in another, more current way. And so, Parras Wines appears in the beginning of 2016, with a younger, more flexible look, and in a universal language so that it can be easily understood by everyone, even those who are across borders.

Descended from a father and grandfather who have always worked with wine, Luís Vieira is the sole owner of this project. At the age of five he fell into a wine vat and almost drowned, had it not been for a collaborator of his grandfather, who is currently his collaborator, to save him. Today, he jokes when he recalls this episode and even says that it symbolizes his “baptism in the wanderings of wine”.

Luís Vieira started building up what is now the Parras Wines group in 1998 with the founding of the group's bulk wine company. One year later, the company began operating at the facilities of Quinta do Gradil, which had just been acquired by him.

It is in 1999 that the company started to work with its own land in the wine region of Lisbon, more precisely in the parish of Vilar, Cadaval, in two hundred hectares property, 120 hectares of which are now planted with vines. In addition to the vineyard, the space also includes the Palácio dos Marqueses de Pombal [Palace of the Marquises of Pombal], the Chapel of Santa Rita, a wine store, a Distillery, where tastings of the wine and of products from the region take place, and the cellar, where all the wines of Quinta do Gradil are prepared.

In the same region of the country, a little further up, in the Óbidos area, Parras Wines is also responsible for the viticulture and oenology of 20 hectares of vineyards that produce Casa das Gaeiras wines. The main objective of the team has been to maintain the typical characteristics and quality of ancient wines, with all that the unique terroir of Casa das Gaeiras has to offer.

Parras Vinhos Dharma Tinto 2019

Being surrounded by mountains on all sides has its advantages. The Dão region is protected from the climate of the continent and from the ocean. The elevation also gives the wine much of its character. Elevation ranges between 600 feet to 3,000 feet at some points. Most vineyards have small plots dotted through various hillsides and elevations. The soil is very poor, making for stronger vines that can survive the shifts from cool nights to hot days.

The region is still considered off the beaten path and great value can be found in many of the wines. The lush wines could age for up to 20 years or possibly more. The wine consists of a blend of 40% Tinta Roriz, 30% Touriga Nacional, and 30% Alicante Bouschet grapes. Fermentation is started in stainless steel vats. The processes are overseen by winemaker Carlos Eduardo.

Tasting Notes

NOSE:

Aromatic notes of cedar, nutmeg, dark berries, and red fruit notes.

PALATE:

The wines normally are packed with plum and cherry flavors which are supported by firm tannins. Ripe tannins, smooth and fruity mouth with a long persistent ending.

PAIRING:

Beef, Lamb, Game and Poultry. They pair well with a wide range of food making them an easy choice for a dinner.

WINERY WEBSITE: [Dharma Red \(parras.wine\)](http://parras.wine)

Dao D.O.C., Portugal

