

**CLASSIFICATION**

Douro DOC

VINTAGE

2018

GRAPE VARIETIES

Tinta Roriz, Sousão, Touriga Franca and Touriga Nacional

VITICULTURE

Originates from terraced vineyards with predominance at higher altitudes. Harvested by hand.

VINIFICATION

Vinificated in automatic treading press at controlled temperatures of up to 29°C and selected yeasts. Pre-fermentative cold maceration and fermentation at 26°C.

ANALYSIS

Alcohol content: 13,5%

Total acidity: 5,2g/L; pH:3,45

Reduction sugar: 1,3 g/L

TASTING NOTE

Well-structured wine in need of bottle aging. Ripe fruit aromas and an elegant lasting finish. Marked by 12 months of partial aging in new french oak barrels. Pairs well with greasy and intense flavored dishes.

WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

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|-----------------------|--|
| BOTTLE 0.75L | 30 x 8 x 8cm / 1,3kg |
| CASE 6 BOTTLES | 30 x 27 x 18cm / 8kg |
| PALLET | 80 cases / 5 levels / 120 x 80 x 150cm / 640kg |
| BOTTLE EAN | 5602182710132 |
| CASE EAN | 15602182710139 |
| TARIFF CODE | 22042180 90 |