

DUORUM

from the Golden Douro Valley



DUORUM COLHEITA 2019

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| Denomination | DO DOURO |
| Type | Red Wine |
| Grape varieties | Touriga Franca, Touriga Nacional and Tinta Roriz |
| Region | Douro |
| Soil | Schist |
| Harvest | By hand to small cases of 15 kg |
| Vinification | The grapes are de-stemmed and gently crushed in stainless steel lagares (troughs) by robotized treading. Pre-fermentative maceration takes place at low temperature. Fermentation in stainless steel tanks at controlled temperature of 28° C (max.). |
| Ageing | Maturation / Elevage in 225 and 300 litres French oak barrels for 12 months (30% new oak barrels and 70% second and third year barrels). |
| Alcohol | 14% vol. |
| Total acidity | 5,1 g/l (tartaric acid) |
| Residual sugar | <4 g/l |
| Tasting Notes | Deep red color with violet tones. Fresh and complex aroma dominated by ripe black fruits, blackberries, prunes and cassis, showing notes of violet and spices originating from elevage in the barrels. Full bodied, with well-balanced acidity, firm and ripe tannins. Elegant, long and persistent finish. |