

DUORUM

from the Golden Douro Valley

ALTITUDE 2020

From up here we feel the freshness!

Altitude by Duorum seeks to express the unique character of the Upper Douro, transporting us to a panoramic image of our high-altitude vineyards, which provide fresh, fruity and vibrant wines and constitute a refuge for local biodiversity.

Denomination

DO Douro

Viticultural Year

2020 was characterized by being a hot and dry year. The summer was very hot, with the grapes maturing 1 to 2 weeks earlier than normal. The grapes presented high level of sugars, good levels of acidity and phenolic compounds.

Grape Varieties

40% Touriga Franca, 40% Touriga Nacional and 20% Tinta Roriz

Harvest

By hand to small cases of 15 kg.

Vinification

Upon arrival at the winery the grapes are de-stemmed and gently crushed in stainless steel "lagares" (troughs) with robotized treading followed by pre-fermentation maceration at low temperature. Fermentation takes place in stainless steel vats at a maximum controlled temperature of 28°C until fermentation is complete. The pressing is done in hydraulic vertical presses.

Ageing

In stainless steel vats until bottling.

Tasting Notes

Ruby red colour with hints of violet. Intense aroma, dominated by ripe fruit, such as plum, blackberry, raspberry and strawberry, and by the floral aromas of violet. A full-bodied, fresh wine, with balanced acidity well integrated in its body and volume. Ripe and smooth tannins, with a fresh and persistent finish.



Vines Age
10 to 14 years

Altitude
400 and 500 meters

Solar Exposure
North and East

Soil
Schist

Vineyard Trellis System
Vineyard in terraces and slopes

Bottling
November 2021

Alcohol
14%

Analytical Data
Total Acidity: 4.8 gr/L
pH: 3,65
Residual Sugar: 0,64 gr/L

Best Served
16°C

Single sarment and Guyot



BE RESPONSIBLE. DRINK IN MODERATION.