

DUORUM

from the Golden Douro Valley

O. LEUCURA 2015

O. Leucura takes its name from Oenanthe Leucura or Black Wheatear, a rare and endangered bird. Due to its rarity, it is a treasure for any national or international bird watcher and is today protected by Duorum's sustainable and biodiversity policy, which is a pioneer, in the Douro region, for joining the European Business & Biodiversity network. This bird found in Duorum Estate one of its refuges nationwide. And it was precisely on these lands that we found the best Duorum wine, which pays homage not only to the diversity but also to the biodiversity of this project. Limited edition of 6404 bottles.

Denomination

DO Douro

Viticultural Year

2015 was marked by a cold, dry winter, with a spring and summer with above-average temperatures. The coldest nights in July and August contributed to the ripening of the grapes. The harvest of the vines that originate O. Leucura took place on September 18th.

Grape Varieties

Field blend from very old vines, mainly Touriga Nacional and Touriga Franca

Harvest

By hand to small cases of 15 kg.

Vinification

Upon arrival at the winery the grapes are carefully selected and de-stemmed. Alcoholic fermentation takes place with robotized treading in stainless steel "lagares" (troughs), ending in stainless steel vats followed by a long post-fermentative maceration.

Ageing

In 225 and 300 litres French oak barrels for 18 months, 70 % ages in new oak barrels and 30 % in second and third year barrels.

Tasting Notes

Deep red color. Very intense and complex aroma dominated by ripe black fruits, blackberries, cassis, floral aromas of violet and some spicy notes that result from "elevage" in the barrels. Also, noticeable aromas of evolution in the bottle, all contributing to further complexity. Dense, concentrated wine with well-balanced acidity, firm and well-integrated ripe tannins, and a range of sensations of richness and strength. These characteristics together with intensive retronasal aroma, gives it a long and persistent finish. A wine for ageing.



Vines Age

47 years

Altitude

200-400 meters

Solar Exposure

West-North

Soil

Schist

Vineyard Trellis System

Vineyard in terraces with 1 and 2 trellis

Bottling

March 2017

Alcohol

14%

Analytical Data

Total Acidity: 5,1 gr/L

pH: 3,55

Residual Sugar: 0,6 gr/L

Best Served

16°C



BE RESPONSIBLE. DRINK IN MODERATION.