



DUORUM VINTAGE PORT 2017

Denomination	DO PORTO
Type	Vintage Port
Grape varieties	Field blend from very old vines, Touriga Nacional, Touriga Franca and Tinta Roriz
Region	Douro
Soil	Schist
Harvest	By hand to small cases of 15 Kg
Vinification	Pre-fermentative maceration at controlled temperature of 10-12°C. Fermentation takes place in stainless steel lagares (troughs) with robotized treading at controlled temperature not exceeding 30°C, in order to obtain the greatest extraction possible of skins constituents. The aromatic intensity and elegance originate from the grape varieties Touriga Franca, Touriga Nacional and Tinta Roriz, as well as from many other noble varieties originating from centenary Douro vineyards. In order to enhance the quality and the desired wine profile, a strict selection of spirits has taken place and marks the difference through its organoleptic elegance. The various aromas together with the strong extraction have originated the intensity and elegance of a Classic Vintage wine.
Ageing	Maturation / Elevage in oak barrels. Racking, analysis and regular tastings take place during this period in order to follow closely the evolution of the wine and define the final blend.
Alcohol	20% vol.
Total acidity	3,86 g/l (tartaric acid)
Residual sugar	111 g/l
Tasting notes	Deep red color with violet tones. Intense and complex aroma dominated by ripe black fruits, such as blackberries, plum and cassis, also showing balsamic aromas of exotic wood. All these aspects contribute to excelente aromatic complexity that will increase with time. Well balanced acidity with firm and ripe tannins. These characteristics make it a full bodied and powerful wine with great elegance. A wine with great longevity.