

DUORUM

from the Golden Douro Valley

DUORUM RESERVA FIELD BLEND RED 2018

Denomination	DOURO DOC
Type	Red RESERVE
Grape varieties	Field blend from very old vines, mainly Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão
Region	Douro
Soil	Schist
Harvest	By hand to small cases of 15 Kg

Vinification Upon arrival at the winery the grapes originating from 100 year old vines are carefully selected and destemmed. Pre-fermentative maceration at low temperature with robotized treading in stainless steel "lagares" (troughs) takes place, following fermentation at controlled temperature (between 25° and 28°) in stainless steel tanks. Pumping over and "delestage" processes are then started in order to obtain the greatest extraction possible through a careful selection limited to the chosen constituents 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.

Alcohol 14,5 % vol.

Total acidity 5,3 g/l (tartaric acid)

Residual sugar 0,6 g/l

Tasting notes Deep red colour. Concentrated, intense and complex aroma dominated by ripe black fruits, blackberries, cassis, and gooseberry, also showing floral aromas of violet and exotic wood. Aromas of spices result from elevage in the barrels. 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 a long, persistent finish.

