

DUORUM

from the Golden Douro Valley



DUORUM COLHEITA 2016

Denomination	DO DOURO
Type	Red Wine
Grape varieties	Touriga Franca, Touriga Nacional, 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 g/l
Residual sugar	0,7 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