

DUORUM

do Vale do Rio de Ouro



DUORUM COLHEITA 2013

Denomination	DO DOURO
Type	Red Wine
Grape varieties	40% Touriga Franca, 40% Touriga Nacional, 20% 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 where the pre-fermentative maceration takes place at low temperature. Fermentation in stainless steel tanks at controlled temperature of 28° C.
Ageing	Maturation / Elevage in 225 and 300 litres French oak barrels of second and third year, for 12 months.
Alcohol	13,5% vol.
Total acidity	4,8 g/l
Residual sugar	< 2 g/l
Tasting Notes	Deep red color with violet tones. Lush, 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.