

DOUROCAVES DOC RESERVA RED 2018



Description:

The 2018 viticultural year was characterized by being hot and dry, showing a year of moderate quantity and higher quality. Coming from vineyards on our property and selected plots in the upper and lower corgo sub-regions with different types of soils, altitudes and orientations. Made with a mixture of grape varieties, including Touriga Nacional, Tinta Roriz and Touriga Franca.

Vinification:

The maturation phase took place regularly, which allowed for a harvest in mid-September. The grapes were harvested manually with a rigorous selection in the vineyard, followed by a selection on a mat of choice. The alcoholic fermentation took place entirely in stainless steel vats, where it took place with strict temperature control and prolonged maceration, allowing the extraction of color and aroma compounds more smoothly, leading to a fruity, full-bodied and very intense wine. Finally, it aged in French and American oak barrels for about 6 months.

Taste Note:

Intense ruby colored wine. It is a wine that is distinguished by the elegance of the aroma with notes of red fruits well accompanied by aromas of wood where it aged. In the mouth it presents with soft tannins, good structure, elegance and a very long and persistent finish.

Technical notes:

Producer: DouroCaves S.A.

Region: Douro

Soil type: shale

Harvest period: Mid-September

Harvest Method: Manual

Aging: French and American oak barrels.

Alcohol content: 14.1% vol

pH: 3.53

Total acidity: 5.6 g/L

Total Sugars: 0.6 g/L