

# VINEADOURO

## Reserva Red 2019



*A wine of contemporary style made with the best grapes of the various vineyard locations of the estate, in the best style of the Douro Superior.*

### VINEYARD

The Catapereiro vineyard has an area of 1.02 ha, altitude of 450 m, and was planted in 1980, with a mixture of black and white grape varieties.

### GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz and a mixture of varieties of old vineyards.

### WINEMAKING & AGING

Minimal intervention, in stainless steel tanks with temperature control, using spontaneous yeasts, previously prepared in the form of natural must. After a malolactic transformation, it aged for 12 months in French oak barrels. It was bottled in October 2021.



### TECHNICAL DATA

Alcohol - 13.5 % (abv)  
Total Acidity - 5.5 g/L (tartaric acid)  
Volatile Acidity- 0,6 g/L (acetic acid)  
pH - 3,6  
Residual Sugar - <1 g/L

### TASTING NOTES

Deep ruby coloured wine, which tastes more than it smells, with an intense and sophisticated aroma. The flavour is vibrant, fresh, with a restrained astringency, a fragrant and persistent flavour, where discreet notes of oak contribute to the balance of the whole.

### RECOMMENDED CELLARING

Ready to drink, but it will improve a lot with the time of bottle, gaining more complexity. Predictable longevity of 10 to 15 years, if properly stored.

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### SERVING RECOMMENDATIONS

Serve at 16°C with slow cooking dishes, such as meat roast or hunter's stew. An ideal wine for moments of celebrations.

### CLIMATIC YEAR

An atypical year, with fresh summer and rain showing the sign of August and delaying the maturation of the grapes for two weeks later than is the rule. Above average harvest, with immaculately healthy and beautiful grapes, which made the winemakers happy.

### OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.

