



**PRODUCER PROFILE**

Estate owned by: The holding Gestvinus  
Winemaker: José Maria Soares Franco  
Total acreage under vine: 375  
Estate founded: 2007  
Winery production: 240,000 Bottles  
Region: DOC Douro  
Country: Portugal

**Duorum Colheita Red 2021**

**WINE DESCRIPTION**

A blend of Touriga Nacional, Touriga Franca, and Tinta Roriz, this wine comes from two different parcels of land in two different Douro sub-regions at two different altitudes. The grapes are carefully selected and fermented in stainless steel tanks before aging in oak barrels for approximately twelve months.

**TASTING NOTES**

A richly aromatic wine of black cherries, tar, mocha, and a hint of violets. On the palate, this wine's rich texture is balanced perfectly against a zesty acidity, and rounded out by well-integrated, fine-grained tannins. This wine begs for another sip as its mellifluous flavors develop well into the finish.

**FOOD PAIRING**

This wine pairs perfectly with choice cuts of steak, pot roasts, and hearty casseroles like cassoulet.

**VINEYARD & PRODUCTION INFO**

Vineyard name:	The Quinta Castelo Melhor and Quinta do Custódio vineyards
Vineyard size:	375
Soil composition:	Schist
Training method:	Guyot and Royat cord unilateral
Elevation:	495-1,650 feet
Vines/acre:	1,200-2,000
Yield/acre:	1.2-2.0 tons
Exposure:	Northern / Northeastern
Year vineyard planted:	1980; 2007
Harvest time:	September-October
First vintage of this wine:	2007
Bottles produced of this wine:	240,000

**WINEMAKING & AGING**

Varietal composition:	45% Touriga Nacional, 45% Touriga Franca, 10% Sousão
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5-7 days
Fermentation temperature:	82 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	2-3 days; 1 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 300 L
Age of aging container:	Two years
Type of oak:	French and American
Length of aging before bottling:	12 months
Length of bottle aging:	3 months
Total SO <sub>2</sub> :	73 mg/L

**ANALYTICAL DATA**

Alcohol:	14%
pH level:	3.69
Residual sugar:	0.83 g/L
Acidity:	4.8 g/L
Dry extract:	31 g/L