



PRODUCER PROFILE

Estate owned by: The holding Gestvinus
Winemaker: José Maria Soares Franco
Total acreage under vine: 375
Estate founded: 2007
Winery production: 100,000 Bottles
Region: DOC Douro
Country: Portugal

Duorum Colheita Red 2013

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:	100,000

WINEMAKING & AGING

Varietal composition:	40% Touriga Nacional, 40% Touriga Franca, and 20% Tinta Roriz
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

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	4 g/L
Acidity:	5 g/L