



PRODUCER PROFILE

Estate owned by: The holding Gestvinus
Winemaker: José Maria Soares Franco
Total acreage under vine: 375
Estate founded: 2007
Winery production: 72,000 Bottles
Region: DOC Douro
Country: Portugal

Duorum Colheita Red 2010

WINE DESCRIPTION

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

TASTING NOTES

A richly aromatic wine of black cherry, tar, mocha and a hint of violets. On the palate, the rich mouthfeel and texture is balanced perfectly against a zesty acidity, and rounded out by well-integrated, fine-grained tannins. As flavors continue to unfold well into the finish, this wine will leave you begging for another sip.

FOOD PAIRING

Pairs perfectly with choice cuts of steak, pot roasts and hearty casseroles like cassoulet.

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta Castelo Melhor and Quinta do Custódio
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:	2 tons
Exposure:	Northern/Northeastern
Year vineyard planted:	1980; 2007
Harvest time:	September-October
First vintage of this wine:	2007
Bottles produced of this wine:	72,000

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:	Pumpovers and delestage
Length of maceration:	1 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 and 300 L
Age of aging container:	2 years old
Type of oak:	French and American oak
Length of aging before bottling:	6 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	<4 g/L
Acidity:	5.8 g/L
Dry extract:	31.7 g/L