

# DUORUM

*from the Golden Douro Valley*



## 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 2009

### 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:	3.6
Residual sugar:	<4 g/L
Acidity:	5.9 g/L
Dry extract:	32.8 g/L