

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: 12,000 Bottles
Region: DOC Douro
Country: Portugal

Duorum Reserva Old Vines 2007

WINE DESCRIPTION

A field blend consisting mainly of Touriga Nacional and Touriga Franca, with small quantities of Tinta Roriz and Sousão blended in. These grapes are sourced from two different sub-regions, the Cima Corgo and High Douro, two exceptional terroirs with different elevations and characteristics. The grapes are harvested from September to October and undergo a cold maceration in lagares for two to three days. The wine is aged approximately 12 to 18 months in French oak barrels.

TASTING NOTES

Deep red color, with an intense aroma dominated by ripe fruits, like blackberries and currants, and wild flowers, such as violet. Subtle notes of spice and exotic wood result from aging in barrique. This aromatic complexity will only increase with time. Full bodied, with a well balanced acidity and firm, ripe tannins. These characteristics make this Reserva a powerful wine with a persistent finish.

FOOD PAIRING

Pair this wine with roasted pork dishes, aged salumi, and chorizo.

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:	1.2 tons
Exposure:	Northern/Northeastern
Harvest time:	September-October
First vintage of this wine:	2007
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	45% Touriga Nacional, 45% Touriga Franca, 5% Tinta Roriz and 5% Sousão
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-9 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers and delestage
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 and 300 L
Age of aging container:	New and second passage
Type of oak:	French oak
Length of aging before bottling:	12-18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	< 2 g/L
Acidity:	6.3 g/L