



### PRODUCER PROFILE

Estate owned by: The holding Gestvinus  
Winemaker: José Maria Soares Franco  
Total acreage under vine: 375  
Estate founded: 2007  
Winery production: 24000 Bottles  
Region: DOC Douro  
Country: Portugal

## Duorum Reserva Old Vines 2019

### WINE DESCRIPTION

This wine is an old-vine field blend up to 100 years old consisting mainly of Touriga Nacional and Touriga Franca with small quantities of Tinta Roriz and Sousão. The grapes are sourced from the Cima Corgo and Douro Superior sub-regions, which offer exceptional terroir and a range of elevations and vineyard 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.

Upon arrival at the winery, the grapes originating from 100-year-old vines are carefully selected and de-stemmed. Pre-fermentive maceration at low temperatures with machine treading in stainless steel troughs takes place, following fermentation at controlled temperatures between 25°C and 28°C in stainless steel tanks. Pumpovers and delestage processes are then started in order to obtain the best possible extraction through a careful selection limited to the chosen constituents followed by a long post-fermentative maceration.

### TASTING NOTES

Deep red color. Concentrated, intense and complex aroma dominated by ripe black fruits, blackberries, cassis, and gooseberry, also showing floral aromas of violet and exotic wood. Aromas of spices result from elevation in the barrels. All these aspects contribute to excellent aromatic complexity that will increase with time. Well balanced acidity with firm and ripe tannins. These characteristics make it a full bodied and powerful wine with a long, persistent finish.

### FOOD PAIRING

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

### VINEYARD & PRODUCTION INFO

Production area/appellation:	DOURO DOC
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:	24000
Average Wine Age:	100

### WINEMAKING & AGING

Varietal composition:	Field blend from very old vines, mainly Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-9 days
Fermentation temperature:	82 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 300 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	12-18 months
Length of bottle aging:	6 months
Prefermentation technique:	Cold maceration
Total SO <sub>2</sub> :	116 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.54
Residual sugar:	0.64 g/L
Acidity:	5.4 g/L
Dry extract:	33 g/L