



D.O.C. DOURO

## DOUTUA RED 2018

*The DouTua wine is provided from a location whose landscape is the meeting of the Douro river with the rio Tua. I consider this singular wine for the perfect combination between the local beauty, the heat intensity and the qualities of the soil.*

*João Fernandes*

### VINEYARD

SINGLE VINEYARD APPROXIMATELY 40 YEARS OLD. SMALL SCALE PRODUCTION AND ONLY USING GRAPE VARIETIES INDIGENOUS TO THE DOURO, NAMELY, TOURIGA NACIONAL, TOURIGA FRANCA AND TINTA RORIZ.

### VINIFICATION

THE GRAPES WENT THROUGH THE TRADITIONAL PROCESS OF FOOT TREADING IN TANKS FOR THE FIRST 24 HOURS OF PHENOLIC EXTRACTION, PRIOR TO FERMENTATION IN STAINLESS STEEL VATS WITH CONTROLLED TEMPERATURE AND ENVIRONMENT.

### AGEING

MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS AND THEN IN USED, 500 LITRE FRENCH (ALLIER) OAK BARRELS WHERE IT WAS KEPT FOR 18 MONTHS.

### BOTTLING

5598 BOTTLES (75mL) AND 151 MAGNUNS (1500mL) AND 15 BOTTLES (3000mL) WERE BOTTLED ON 21 DECEMBER 2020.

### TASTING NOTE

DEEP PURPLE RED COLOUR.  
AROMAS OF RIPE RED FRUIT COUPLED WITH THE NUANCES OF SPICY TOAST.  
HARMONIOUS AND SEDUCTIVE, IT COMES ALIVE THROUGH ITS RIPE, BUT WELL POLISHED TANNINS. EXCELLENT BALANCE BETWEEN FRESHNESS AND COMPLEXITY, IT SUGGESTS IMMEDIATE PLEASURE, AND AT THE SAME TIME SHOULD ALSO KEEP WELL.

BEST SERVED BETWEEN 16°C TO 18°C, WITH PRIOR DECANTING.

### TECHNICAL DETAILS

ALCOHOL: 15% | TOTAL ACIDITY: 5,1 g/L (TARTARIC ACID)  
SUGAR: 0,6 g/L | PH: 3,89

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100ML)

ALCOHOL: 11,6 g | SUGARS: 0,06 g | ENERGY VALUE: 92 Kcal

### OENOLOGY

2PR (DUPLO PR OENOLOGY SERVICES, LDA).



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