



D.O.C DOURO RED

**FOZTUA** GRANDE RESERVA 2019

*My passion for the douro brought me to foz do tua for its beauty and terroir.*

*I am attributing this, my first wine, to the place – screen print of the label – the title of this wine.*

*João Fernandes*

#### VINES

SINGLE VINEYARD PLOT, APROXIMATELY 20 YEARS OLD, WITH LOW PRODUCTION, USING ONLY NATIVE DOURO, TOURIGA NACIONAL, TOURIGA FRANCA AND TINTA RORIZ.

#### VINIFICATION

THE GRAPES WERE TRODDEN IN A TANK IN THE TRADITIONAL MANNER BEFORE VINIFICATION IN STAINLESS STEEL VATS AT A CONTROLLED TEMPERATURE.

#### AGING

MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS FOLLOWED BY KEEPING THE WINE FOR 17 MONTHS IN NEW 500 LITRE FRENCH ALLIER OAK BARRELS.

#### BOTTLING

2353 BOTTLES OF 750ML CAPACITY WERE BOTTLED ON 9 MARCH 2022; 46 BOTTLES OF 1500ML CAPACITY AND 14 BOTTLES OF 3000ML CAPACITY.

#### TASTING

VERY CONCENTRATED. WITH BALSAMIC NOTES AND FLAVOURS OF OAK, FIG, DARK PLUMS, COCOA AND SPICES. FULL-BODIED, FIRM, MATURE, WITH STINY TANNINS. A COMPLEX FINISH, LINGERING AND VERY ELEGANT. GREAT GUARD POTENTIAL. SERVE BETWEEN 10°C AND 12°C.

#### TECHNICAL DETAILS

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

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

ALCOHOL: 11,6 g | SUGGAR: 0,06 g | ENERGY VALUE: 93 Kcal

#### OENOLOGY

2PR

