



D.O.C. DOURO

FOZTUA RED 2017

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 the title of this wine.

João Fernandes

VINEYARD

SINGLE OLD VINEYARD PLOT, WITH LOW PRODUCTION, USING ONLY NATIVE DOURO GRAPE VARIETIES- 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

5300 BOTTLES OF 750ml CAPACITY WERE BOTTLED ON 8 AUGUST 2020; 150 BOTTLES OF 1500ml CAPACITY AND 29 BOTTLES OF 3000ml CAPACITY.

TASTING NOTE

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: 5,6 g (TARTARIC ACID) | SUGAR: 0,6g /L | PH: 3,82

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100ML)

ALCOHOL: 11,6 g | SUGARS: 0,06 g | ENERGY VALUE: 89 Kcal

ONOLOGY

2PR (DUPLO PR OENOLOGY SERVICES, LDA).

