

COSTUREIRO

SPECIAL EDITION

DOURO RED 2020

Vines:

Single vineyard approximately 45 years old, with low production, composed exclusively of native Douro grape varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.

Vinification:

The grapes underwent foot treading in a traditional stone tank (lagar) during the first 24 hours of phenolic extraction, followed by vinification in stainless steel vats under controlled temperature and conditions.

Aging:

Malolactic fermentation took place in stainless steel tanks.

70% of the blend was aged in new 500-liter French oak barrels for 20 months, while the remaining 30% was aged in stainless steel for the same period.

Bottling:

On December 9 2024, a total of 1300 bottles of 750ml were bottled.

Tasting:

Intense, concentrated ruby color.

The first contact immediately impresses the senses with its intensity and aroma, featuring notes of wild berries, forest undertones, and a hint of spice. The barrel aging enhances the ensemble, adding richness and complexity with notes of dark chocolate and clove.

On the palate, it reveals a broad and expansive wine, with firm yet smooth tannins, finishing long and persistent.

A promising wine with great aging potential, thanks to its excellent balance between complexity and elegance. A wine for the cellar...

Pleasurable from the start, it pairs well with aged cheeses, cured meats and rich red meat dishes.

Recommended serving temperature: 16°C to 18°C, with prior decanting.

Technical Details:

Alcohol: 16,5% | Sugar: 0,6 g/L | Total Acidity (Tartaric Acid): 6,30 g/L | pH: 3,95

Nutritional Information (Typical values per 100ml):

Alcohol: 13,01 g | Sugars: 0,1 g | Energy Value: 99 Kcal

