



2019

CASSA RESERVA RED

Region
Douro

Soil
Schist

Elevation
250 Meters

Alcohol
13.5%

Vineyard Quinta da Cassa

Grape Varieties 50% Touriga Nacional
35% Tinta Roriz
15% Touriga Franca

Vinification Grapes are 100% hand-picked and delivered to tanks with an average capacity of 800Kg. The grapes are crushed and destemmed; cold maceration for 48 hours and then alcoholic fermentation for 15 days followed by malolactic fermentation that occurs under controlled temperature at 18°C for 15 days.

Aging 18 months in second and third use French and American oak barrels

Tasting Notes A sweet, warm aroma, where blackberry, rock rose and floral notes balance with touches of oak. On the palate, the acidity and ripe, full-bodied tannins make this a true Douro wine with a lasting finish. Excellent served with strong dark meat and game dishes.

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