

DOURO

RESERVA

VINHAS SUSTENTÁVEIS SEM REGA

AINABLE DRY FARMING VINEY

CASTELLO D'ALBA

RED RESERVA Soil Elevation Alcohol Region Schist Douro 300 Meters 13.5% Vineyard Various vineyards Grape Varieties 40% Tinta Roriz, 30% Touriga Nacional 30% Touriga Franca Vinification Manually harvested, fully destemmed and immediately crushed, the grapes are fermented by grape variety and by blends. This traditional, old world process reveals the art of selecting grapes per plot and the art of selecting wines to fill later. Fermentation is done in stainless steel vats of small capacity, with temperatures around 28°C. Controlled and smooth maceration ensures elegant and aromatic wines. Aging 12 months in French and American oak Very complex, intense aromas with the Tasting Notes Touriga Franca conveying wild berries and rock rose. Spices and red fruit from the Tinta Roriz and very fresh and elegant floral notes of violet from the Touriga Nacional. 12 months aging in American and French barrels give the wine the mature touches of a great Douro wine with a modern and international profile. Sweet and full on the palate, with very soft, polished tannins and a long, warm finish. Serve with game, cod and Mediterranean cuisine. Reviews 2021 Vintage Wine Enthusiast: 90 Points, Best Buy 2019 Vintage Wine Enthusiast: 93 Points Wine Enthusiast: Top 100 Best Buy Wines for 2022 (#22) 2018 Vintage Wine Enthusiast: 90 Points #466324

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