



Doural I.G. Regional Duriense Red 2013

IG Terras Durienses | Portugal



Vine

Grapes from the sub-regions "Baixo Corgo" and "Cima Corgo".

Soil

Schistose.

Height

250-400 meters.

Grape Varieties

Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Amarela, Tinto Cão.



Vinification

Total destemming and crushing. Fermentation in stainless-steel vats for 12 days, at a controlled temperature between 25 and 26°C. Ageing for 10 months in stainless-steel vats.



Tasting Notes

Deep ruby colour with violet hints. Vibrant and fruity nose, with a modern and spicy style, involving harmoniously notes of cherries and bilberry. In the mouth is fresh, fruity, well-structured, showing an excellent balance.



Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations and in a horizontal position. Ideal to be served with red meat, cheese and roast fish, at a temperature between 16 and 18°C.



Technical Details

Alcohol	12,50 %vol
pH	3,57
Total Acidity	4,96 g/dm ³
Residual Sugars	5,90 g/dm ³



Winemaker

Ricardo Macedo

