

Tavedo Douro D.O.C. Red 2011

DOC Douro | Portugal



Vine

Grapes from the sub-regions "Cima Corgo" and "Douro Superior".

Soil

Schistose.

Height

250-400 meters.

Grape Varieties

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



Vinification

Total destemming and crushing. Fermentation in stainless-steel vats for approximately 8 days, at a controlled temperature of 22°C.



Tasting Notes

Powerful and complex nose, dominated by intense fruit, with suggestions of blackberries, black cherry and sweet chocolate notes.



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, at a temperature between 16 and 18°C.



Technical Details

Alcohol	12,50 %vol
pH	3,55
Total Acidity	5,00 g/dm ³
Residual Sugars	2,00 g/dm ³



Winemaker

Francisco Gonçalves

