

[VEEDHA]

Veedha Douro D.O.C. Red 2011

DOC Douro | Portugal



Vine

Grapes from Quinta do Arnozelo, located in "Douro Superior".

Soil

Schistose.

Height

250-500 meters.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz.



Vinification

Total destemming of the grape, followed by a soft crushing. Fermentation in stainless-steel vats for 12 days, at a controlled temperature between 25 and 26°C. Ageing in new French and Hungarian oak barrels (225 liters), for 9 months.



Tasting Notes

Bouquet full of fresh fruit, which highlights the raspberry's jam, hints of spices, hints of chocolate and light almond. Voluminous and intensity on the mouth with an acidity beautifully settled and striking by the richness of fruity flavours. It finishes delicious and persistent.



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 and game meats, pasta and also cheese.



Technical Details

Alcohol	13,50 %vol
pH	3,55
Total Acidity	4,90 g/dm ³
Residual Sugars	7,00 g/dm ³



Winemaker

Ricardo Macedo

