

RESERVE RED 2020

DOC DOURO

BALANCED,
freshness and vibrant acidity.



A red with a very complex nose.
Clear notes of fruit but also woody
gives that gives it personality.
In the mouth, it is a precise and
elegant wine throughout the
tasting, with a long finish and good
ageing potential.

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Nº of Bottles 750 ml
20.000 Units.

Nº of Bottles 1,5 Lt
500 Units.



VINEYARD DESCRIPTION

Grape origin | Cima Corgo
Varietals | 45% Touriga Franca, 30% Touriga Nacional, 15% Tinta Roriz, 10% Tinto Cão
Altitude | 50 a 550 metros
Soil geology | schist
Vines age | > 40 years

HARVEST 2020

The 2019-2020 viticultural year had oscillating temperatures and annual precipitation values. Considered a hot and dry year, which resulted in the advancement of the various vine phenological stages. The precipitation that occurred during the spring triggered several diseases and, consequently, drops in production. Although early, the harvests provided good quality musts, with high levels of sugar, longer fermentations, and good levels of acidity and phenolic compounds.

VINIFICATION

Manual harvest in 20kg boxes, transported to the cellar, and partial grapes destemming - some with total destemming and others with whole bunches. Cold pre-fermentation maceration, followed by alcoholic fermentation in stainless steel vats with temperature control. Malolactic fermentation in stainless steel vats and French oak barrels from different cooperages.

AGING

50% in stainless steel vats.
50% in French oak barrels
for 9 to 10 months.

BOTTLING

Date | September 2022
Bottle | Bordalesa Elite 75cl /
Bordalesa Horus Magna 150 cl
Cork | Natural Cork

TECHNICAL INFORMATION

Alcohol content- 13,5% | Total Acidity - 5.2gr/L | Volatile Acidity - 0.6gr/L | pH - 3.59 | Total Sugars < 2gr/L