

duradero



This Wine from 2006 vintage, is the second wine born from a joint-venture between a Portuguese and a Spanish winery: Quinta do Portal and Liberalia Enológica. This wine represents the union of two cultures united by the same river Douro/Duero and by a grape with the same genetic root Tinta Roriz / Tinta de Toro

VITICULTURE INFORMATION:

Grape Varieties; Tinta Roriz (50%) and Tinta de Toro (50%)

Parcels; Quinta do Portal from DOURO Portugal and Liberália Enológica from TORO Spain

HARVEST INFORMATION:

Type; Hand picked

Date; 15th September for Tinta Roriz and 23th September for Tinta de Toro

Yield; 5,0 tons/ha for Tinta Roriz and 4,0 tons/ha for Tinta de Toro

VINIFICATION:

Crushing; Destalked and crushing

Tanks; Stainless steel vats

Fermentation; Maceration at 24-26°C

Malolactic Fermentation; Yes

FINISH TREATMENTS:

Ageing; Aged for 3 months in new French oak for the Tinta Roriz and 4 months in new American oak for Tinta de Toro

Cold stabilisation; No

Final blend; Both wines were blended at 11/April/2006

WINE ANALYSIS:

Alcohol; 14,85%

Residual sugar; 2,6 (g/dm³)

Total acidity; 5,3 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/type of closure; 02/Nov/2007; Natural Cork

Quantity; 6.311 bottles

WINE TASTING: This wine has an intense violet colour and aromas of ripe red fruits and plums. Fine balance of rich fruit over soft tannins, enriched with toasty flavours. A long and expressive finish reveals the potential from both regions.

ALIMENTARY INFORMATION:

Caloric Value; 84 cal/100ml

Other information; Suitable for vegetarian

Suggestions; The wine will repay careful cellaring for up to 6-8 years, but is excellent now with fuller flavoured meat and cheese dishes