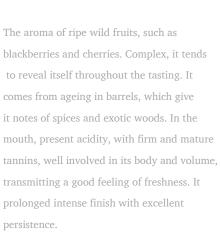
### BLACK EDITION RED 2018

## DOC DOURO

# PROFOUND, alive and elegant.







#### **VINEYARD DESCRIPTION**

Grape origin | Cima Corgo e Quinta do Pôpa Varietals | 40% Touriga Nacional, 40% Touriga Franca; 20% Mistura de vinha velha. Altitude | 50 a 300 meters Soil Geology | schist Vines age | > 25 years

#### HARVEST 2018

An especially atypical year in terms of climate: a cold and dry winter, a cold and rainy spring and a summer with two distinct seasons - the first rainy and the second extremely hot and dry. One of the most challenging years to manage in terms of health due to winter and spring weather conditions. Also tricky in terms of maturation due to the heterogeneity of summer conditions. The harvest started in the second week of September.

#### **VINIFICATION**

Manual harvest in 20 kg boxes. Reception of grapes with destemming and crushing done in a mill with the traditional process of treading. Alcoholic fermentation begins in *lagares* and ends in stainless steel vats. Part of the blend underwent post-fermentation maceration. Malolactic fermentation took place in stainless steel vats.

#### **AGING**

French oak barrels, for 12 to 15 months.

#### **BOTTLING**

Date | July 2021 Bottle | Bordalesa Elite 75 cl Musgo Magnum Bordalesa 150 cl Horus Magna Cork | Natural cork

#### **TECHNICAL INFORMATION**

 $Alcohol\ content\ 13,5\%\ |\ Total\ Acidity\ -\ 5.3 gr/L\ |\ Volatile\ Acidity\ -\ 0.5 gr/L\ |\ pH\ -\ 3.58\ |\ Total\ Sugars\ <\ 2 gr/L\ |\ Acidity\ -\ 4.5 gr/L\ |\ PH\ -\ 4.5 gr/L\ |\$