



## TONS DE DUORUM RED 2013

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Denomination	DO DOURO
Type	Red Wine
Grape varieties	50% Touriga Franca, 30% Touriga Nacional e 20% Tinta Roriz
Region	Douro
Soil	Schist
Vines	Vineyards located in higher altitude (400m-600m)
Harvest	By hand to small cases of 15 kg
Vinification	Upon arrival at the winery the grapes are de-stemmed and gently crushed, followed by pre-fermentative maceration at low temperature during 12 to 24 hours. The grapes are then pressed and fermentation takes place at controlled temperature of 14°C - 16°C.
Ageing	"Elevage" in second and third year French oak barrels for 6 months.
Alcohol	13,5 % vol.
Total acidity	5 g/l (tartaric acid)
Residual sugar	< 4 g/l
Tasting Notes	Ruby red color with violet tones. Aroma dominated by fresh red fruits like strawberries and blackberries also showing notes from ageing in barrels. Round and ripe tannins well integrated in its body and volume. Fresh, soft and elegant finish.