

## The Vineyard

Beautiful "Quinta" on the right bank of the Douro river, with great historical tradition – it was a fundamental piece of the ancient "Caldas do Moledo" complex from the famous Dona Antónia Adelaide Ferreira (the "Ferreirinha").

With its 33ha it's now individually the biggest vineyard from the Alves de Sousa family. It combines the valuable legacy left by our ancestors with a set of innovative viticultural practices, resulting a great amalgam of tradition and modernity.

Touriga Nacional was already present at Caldas old vineyards but it gained a new expression in its most recent plantings. The unique character of the grape benefits here from its "cooler" Baixo-Corgo location, resulting in a very elegant and fresh varietal expression.

### Press & Awards

**Producer of the year in Portugal in 2006 and 1999**

("Rev.de Vinhos" - Portug.Wine Mag.)

**Wine of the Week**  
in the Montreal Gazette:  
"mid-priced Marvel – a reassuring easy to love Douro"

(Montreal Gazette)

**In Robert Parker's "Portugal's top table wine values" list**  
(Parker's Wine Bargains - The World's Best Wine Values Under \$25)

**Silver Medal**  
(Berliner Wein Trophy)



## Caldas Reserva Touriga Nacional red 2013

Douro D.O.C

Harvest date: 2013/10/03

Grapes: Touriga Nacional

Age of the vineyard: Over 10 Years

Vinification:

- Total destemming
- 9 Days fermentation with temperature control + 5 days maceration

Aging: 12months in 2<sup>nd</sup> and 3<sup>rd</sup> year  
French oak

*Wine Tasting: Deep ruby colour. Intense flavours of dark plums, cherries, black-pepper and violets, very well balanced with a refined oak toast. Full-bodied but always elegant and very charming, it has a great minerality and complexity. Very long finish.*

Temperature and Service Conditions:  
17°C; open 20 minutes before serving.

Aging ability in the bottle: 8-10 years

### 2013 Vintage Report

Winter and spring rain levels were above average, creating water reserves in the soil for much of the growing season, although the end of the cycle showed even so some signs of water deficit. However, it was the big temperature variations in the summer that has marked the growing year, having recorded simultaneously some of the highest and lowest temperatures for this period. This has led to quite different levels of ripening depending on the grape and plot. The difficult ripening of some grapes was overcome with the occurrence of rain in late September. Therefore the management of the harvest dates was crucial, resulting in great freshness, elegance but also solid structures, aromatic depth and a great quality potential.

### Wine analytics

Alcohol (% V/V)	14,00
Total acidity (g(Tartaric acid) /dm <sup>3</sup> )	5,00
Volatile Acidity (g(Acetic acid) /dm <sup>3</sup> )	0,70
pH	3,72
Total SO2 (mg /dm <sup>3</sup> )	120,0
Total Sugars (g /dm <sup>3</sup> )	0,60

*Alves de Sousa*

### Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (Carton of 6 bottles)

Bar-Code EAN13: 5605063119130 / ITF14: 65605063119057

Pallets Europallet (750ml); 108 cases / pallet; Weight: 840 kg; Height: 1,65 m

Exposition / Shell conditions - Protected from direct sunlight; avoid standing position

Transport conditions - Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

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