

TURAL RESERVA TINTO 2011











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GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (40%), and Touriga Nacional (20%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 12th till 30th September

Yield: 6,0 ton/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel with maceration at 24-26°C.

Ageing:

Partially aged (25%) for 9 months in used French oak barrels.

WINE ANALYSIS: REG. 12414

 Alc. On Label:
 14,00%

 Álcool:
 14,08%

 Residual Sugar:
 0,6 (g/dm3)

 Total acidity:
 5 (g/l)(Ác.Tart)

 pH:
 3,8

BOTTLING:

Date/Closure:

November 2013 with natural cork.

Quantity: 60.000 bottles.

NUTRITIONAL FACTS:

Calories: 79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKER NOTES:

Made with a very carefully winemaking, using gravity and precise techniques, this wine is full bodied with a ripe berry colour and fruity aromas. Toasty and appetising in the mouth with na attractive and elegant finish. A modern and pleasant Douro red.

PAULO COUTINHO