



# ALMOTRIGA COLHEITA

## WINE | YEAR

Almotriga Colheita | 2024

## TYPE

Red Wine

## APPELLATION

DOC Douro

## GRAPES

Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional.

## WINEMAKERS

Luís Cortinhas e Leandro Amaro.

## TASTE

Red fruits fragrance and spices, shows a light maceration, with the aim to preserve the typical flavours of the varieties and making the wine ready to drink. Very fresh and smooth in the mouth, with balanced acidity.

## PAIRING TIPS

We suggest traditional Portuguese food in general, mediterranean. We recommend the traditional salties from Vila Real – “Covilhetes” and “Bola de Carne”. Best served at 16°C.

## ORIGIN

Grapes from vineyards planted between 100 to 550 meters altitude, with grade A to F vineyards, mainly traditional vineyards from Douro turned South/Setting with high densities. Selection of grapes from different altitudes, with the goal of achieving a good balance between the aromatic fraction and the structure.

## VINIFICATION

Hand picked grapes. Reception, full destemming and immediate crushing, with the grapes being conducted to the fermentation vats in tubes with heat exchanger. Fermentation in stainless steel vats of 18 tonnes capacity, with a temperature around 24°C. Smooth vinification at low temperatures, with the goal of create smooth and elegant wines.

## AGEING

4 months in stainless steel vats.

ALCOHOL  
13,5%

PH  
3,15

TOTAL ACIDITY  
5,88 g/L

TOTAL SUGARS  
4,8 g/L

PRODUCT\_  
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