



Douro wines

ALMOTRIGA RESERVA

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WINE | YEAR

Almotriga Reserva | 2023

TYPE

Red Wine

APPELLATION

DOC Douro

GRAPES

Tinta Roriz, Touriga Franca, Touriga Nacional.

WINEMAKERS

Luís Cortinhas e Leandro Amaro.

TASTE

Complex and full. This wine has the soul and the character of the Douro native grapes balanced by the ageing in French and American oak.

On the palate is intense and long, we can feel the texture of ripe blackberries, good acidity and smooth fine tannins, making it full and elegant.

PAIRING TIPS

With this wine we suggest intense meat dishes, such as roasted lamb or beef.

Best served at 16°C.

ORIGIN

Mainly grapes that come from the best vineyards grade A and B, with a small percentage of grapes of high altitude vineyards.

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

Part of the blend ages for a period of 12 months in french and american oak.

ALCOHOL

14%

PH

3,6

TOTAL ACIDITY

4,8 g/L

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