



ALMOTRIGA GRANDE RESERVA

WINE | YEAR

Almotriga Grande Reserva | 2017

TYPE

Red Wine

APPELLATION

DOC Douro

GRAPES

Touriga Nacional, Tinta Roriz, Touriga Franca.

WINEMAKERS

Luís Cortinhas e Leandro Amaro.

TASTE

Complex and long with striking aromas of red and wild berries combines mineral notes with spices and balsamic nuances and great intensity in the mouth. It is full bodied with well polished and soft tannins that will allow a great longevity to this wine, always seeking a harmony that makes it a truly special and unforgettable wine that lasts both in memory and in the senses.

PAIRING TIPS

It goes very well with grilled or roasted red meat dishes and even roasted cod, matured and soft cheeses.

ORIGIN

From the most iconic red Douro grape varieties Touriga Nacional, Touriga Franca and Tinta Roriz produced in terraces with the letters A and B and aged for 18 months in 75% French and 25% American oak barrels.

VINIFICATION

Manual harvesting. With immediate destemming and crushing on reception, with the conduction of grapes to fermentation vats in mass piping with heat exchanger. Fermentation in stainless steel vats and with tanning at about 26°C. Intense and prolonged maceration and partial malolactic fermentation in oak barrels.

AGEING

118 months in 75% French and 25% American oak barrels.

ALCOHOL
15,5%

PH
3,87

TOTAL ACIDITY
5,88 g/L

TOTAL SUGARS
0,63 g/L

PRODUCT_
EAN13 - 5600795204178

BOX_
ITF-14 - 15600795204199

