

FAMILY OWNED ESTATE



# URO RESERVE RED WINE 2019

# YEAR OF HARVEST 2019

### TYPE OF WINE Still D.O.C. Douro wine with the special designation Reserve

### ORIGIN AND SUB-REGION Douro — Cima Corgo

### GRAPE VARIETIES 50% Touriga Nacional, 30% TourigaFranca and 20% Old vines with local grape varieties mainly Tinta Amarela

### WINEMAKING

Hand-picked grapes in 25 kg containers; grape selection prior to crushing; gentle pressure; fermentation by the ancestral method of treading the grapes in lagares (traditional granite tanks); under controlled temperature

### AGING Ages in 600 liters French oak barrels

### COLOUR Ruby with red highlights

### AROMA

Fruity aroma, with the presence of red fruits and some very ripe black fruit and with nuances of smoked notes

### FLAVOUR

In the mouth it has a balanced harmony, with smooth and well-integrated tannins. Full-bodied wine with freshness that will give it longevity and persistence

### IDEAL TEMPERATURE TO DRINK 16 – 18 °C

## RECOMMENDATIONS FOR CONSUMPTION

Keep the bottle laid down away from light; the wine was filtered, it's ready to drink and it improves with age; after opening the bottle the wine should be consumed within 24 hours

Alcohol content (% vol.): 14 Total sugar (g/l): 0.6 PH: 3.65 Total acidity (g/l): 5.6