



DONAMATILDE

FAMILY OWNED ESTATE



DOURO RED WINE 2018

YEAR OF HARVEST
2018

TYPE OF WINE
Still D.O.C. Douro wine

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
Traditional Douro grape varieties, mainly Touriga Nacional, Touriga Franca Tinta Roriz, Tinto Cão and Tinta Francisca

WINEMAKING
Hand-picked grapes in 25 kg containers; grape selection prior to crushing; gentle pressure; fermentation under controlled temperature

AGING
Part of the wine ages in used French Oak and the remaining in stainless steel.

COLOUR
Rubi

AROMA

Very intense and fresh aroma with notes of menthol, eucalyptus and black fruits such as cassis

FLAVOUR

In the mouth the wine is well balanced, with soft tannins, a good freshness (due to its acidity) and with a very long and persistent aftertaste

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.]: 14,1
Total sugar [g/l]: 0,6
Dry residue [g/l]: 32,6
Total acidity [g/l]: 5,5