



DONAMATILDE

FAMILY OWNED ESTATE



DOURO VINHA DOS CALÇOS LARGOS 2020

YEAR OF HARVEST
2020

TYPE OF WINE
Still D.O.C. Douro wine from 70 years old vines from a small parcel of the quinta called Calços Largos

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
100% Old Vines – field blend of 30 different traditional Douro grape varieties

WINEMAKING
Hand-picked grapes in 25 Kg containers; grape selection prior to crushing; fermentation in vats under controlled temperature

AGING
In vats for 18 months

COLOUR
Light red colour

AROMA
Very intense and fresh, initially to peppermint, followed by more mature aromas such as black plum and dried figs

FLAVOUR
It is a balanced wine, very elegant and with velvety tannins. It fills up the mouth and has a long 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): 0.72
Dry residue (g/l): 31
Total acidity (g/l): 5.1