



DONAMATILDE

FAMILY OWNED ESTATE



DOURO RESERVE RED WINE 2023

YEAR OF HARVEST
2023

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

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
40% Touriga Nacional,
40% Touriga Franca 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 orange tones

AROMA

Very exuberant fruity aroma to ripe black fruit with hints of vanilla from ageing in oak casks.

FLAVOUR

In the mouth, initially there is an explosion of flavours to ripe fruit harmoniously integrated with vanilla, followed by very subtle vegetal notes. A full-bodied wine with a freshness that gives it longevity and persistence.

IDEAL TEMPERATURE TO SERVE

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.]: 14.8

Total sugar [g/l]: 1.1

PH: 3.71

Total acidity [g/l]: 5.6