



COLHEITA DOC DOURO RED 2010



DOURO RED COLHEITA

REGION
VINTAGE
GRAPE VARIETY

DOC Douro
2010
65% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz

TASTING NOTES

COLOUR
NOSE
PALATE

Purple red
Look for orange blossom, rock rose, black fruit and mocha
Medium bodied, with black fruit and spice flavours yet supple in a long finish

TECHNICAL DATA

FIRST YEAR OF PRODUCTION
VINEYARD LOCATION

2007
A. 105 km from Atlantic Coast; 240m Altitude – Pinhão Valley
B. 98 km from Atlantic Coast; 180m Altitude – Torto Valley
C. 115 km from Atlantic Coast; 460m Altitude – Pinhão Valley
D. 110 km from Atlantic Coast; 280m Altitude – Torto Valley

AGE / YIELD PER HECTARE

A. 26 years / 2,0 ton; B. 42 years / 3 ton; C. 5 years / 2 ton;
D. 6 years / 3,5 ton

TRAINING SYSTEM
VINES PER HECTARE
VINEYARD ORIENTATION
CLIMATE AND SOIL
HARVEST PERIOD
TYPE OF HARVEST

A. VSP; B. Traditional bush “em taça”; C. VSP; D. VSP
A. 5.500; B. 9.000; C. 4.000; D. 5.500
A & D. Terraces; B. Dry stone-walled terraces; C. E-W Oriented
Mountainous continental with hot and dry summers. Slate stony soil.
3-4th week of September
100% Hand harvested

VINIFICATION

The grapes are destemmed and crushed directly to a vat; 7 days cold soak; alcoholic fermentation begins at 12°C and ends at 32°C; Malolactic fermentation in French new oak (40% of the wine).

AGEING
BOTTLING DATE / CASES PRODUCED

40% of the blend aged for 9 months in French new oak
January 2012 / 1750

ALCOHOL CONTENT (%V/V)
TOTAL ACIDITY (G/L)
pH
SO₂ (ppm)
VOLATILE ACIDITY (G/L)
RESIDUAL SUGAR (G/L)

13,3
5,2
3,64
28/115
0,6
4,8

AGEING POTENTIAL
PICK DRINKING TIME
SERVING TEMPERATURE
FOOD PAIRING

5 years
2012 thru 2014
16°C
Tapas “Petiscos”, Prosciutto, Grilled pork, chicken or beef