

Vinilourenço

Dona Graça Tinto

2019

35%

Touriga Franca,
25% Tinta Roriz,
20% Touriga Nacional,
15% Tinta Barroca,
5% Bastardo

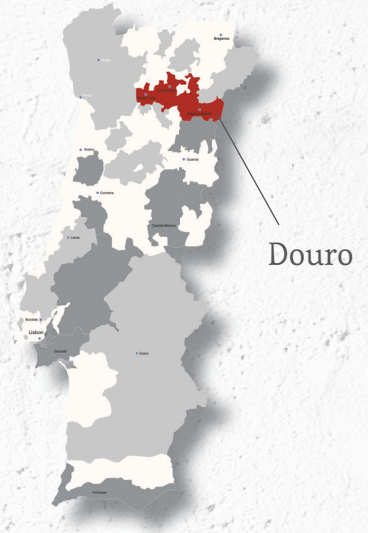
13.5%
ABV

Soil Type of Vineyard: Schist and Granite

Fermentation Method: The grapes were received, fully destemmed, and crushed immediately. Fermentation was done in granite vats and stainless steel tanks at temperatures between 26°C and 28°C (78.8°F and 82.4°F). Restrained maceration made it possible to obtain smooth and elegant wines

Aging Method: Not barrel aged

A somewhat atypical year, with a cool summer, the rain showing its signs in August and delaying the maturation of the grapes, which were only ready to harvest two weeks later than normal. In terms of health, the year was a bad year for the vine fungi, although this did not ultimately cause damage or require large expenditures. The harvest was slightly above average and with beautiful grapes, which made the winegrowers happy.



.4g/L

23.8°Bx

400-700m
Elevation

