

Vinilourenço

Dona Graça Grande Reserva “Vinhas Antigas”

2017

30%

Touriga Nacional,
30% Touriga Franca,
25% Tinta Roriz,
10% Tinta Barroca,
5% Sousão

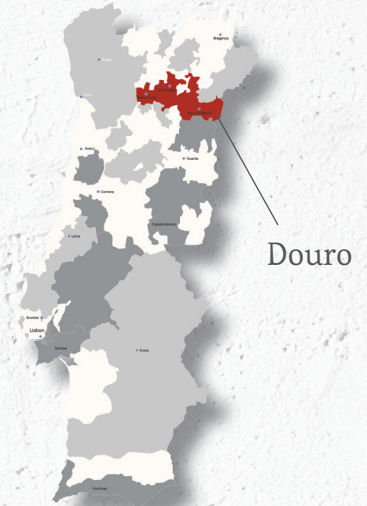
14.5%
ABV

Soil Type of Vineyard: Schist and Granite

Fermentation Method: The technology used in making this wine was minimalist, using granite vats with mechanical treading to press the grapes. After fermentation, following about a week of skin contact, the wine was transferred to stainless steel vats, where the suspended solids settled.

Aging Method: After malolactic fermentation, it was transferred to oak barrels, where it aged for about six months. Bottling was carried out after light fining and filtration.

A rainy spring caused mildew in the vineyards, followed by an extremely hot summer. However, these risks were effectively managed in our vineyards and the vintage produced wines of excellent concentration and elegance.



Douro

1.4g/L

25.5°Bx

150-600m
Elevation



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