



# 2020 DURIS RESERVA

## TASTING NOTES

Duris Reserva has an intense ruby color with violet hues. Aromas of red fruits, with floral and spicy nuances.

In the mouth, it is a balanced wine with round tannins and a long and pleasant aftertaste.

## WINEMAKERS NOTES AND VINIFICATION METHOD

The grapes were harvested manually at the perfect point of maturation, from different plots and immediately processed in the cellar. After destemming and gentle crushing, the grapes were sent to stainless steel vats, where alcoholic fermentation took place. During this phase, gentle macerations are carried out at a controlled temperature. After fermentation, it aged in 225L French oak barrels for 9 months. Before bottling, the wine was slightly stabilized and filtered.

## FOOD PAIRING

Perfect with meat, game and cheese dishes.

## SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC)- [http://www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

## TECHNICAL DETAILS

### APPELLATION

Douro DOC, Portugal

### HARVESTED

2020

### GRAPE VARIETIES

Tinta Roriz, Touriga Nacional and Touriga Franca

### RESIDUAL SUGAR

0,6 G/L

### PH

3,55

### TA

5,5

### ALCOHOL BY VOLUME

14 %

### RECOMMENDED TEMPERATURE OF CONSUMPTION

15-17° C

### WINEMAKER

João Cabral Almeida



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