

DUORUM

from the Golden Douro Valley

DOURO - PORTUGAL



DUORUM RESERVA 2007 - VINHAS VELHAS

Denomination : Douro DOC.

Type : Red Reserva

Grape varieties : Filled blend and mainly with Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão.

Região : Douro.

Soil : Schist

Harvest : By hand to small cases of 20 kg

Vinification : Upon arrival at the winery the grapes from old vines are carefully chosen, selected and de-stemmed. Pre-fermentative maceration at low temperature with robotized treading in stainless steel lagares (troughs) takes place, following fermentation at controlled temperature in stainless steel tanks. Pumping over and delestage processes are then started in order to obtain the greatest extraction possible through a careful selection limited to the chosen constituents. A long post-fermentative maceration takes place for stabilizing the wine compounds extracted from the skins

Ageing : In French oak barrels of 225 and 300 litres for approximately 12 to 18 months.

Alcohol : 13,5% Vol.

Total acidity : 5,6 g/l

Residual sugar : < 2 g/l.

Tasting notes : Deep red colour. Intense aroma dominated by very ripe black fruits like blackberries and cassis, also showing floral aromas of violet, iodine and exotic wood. Aromas of spices result from elevage in the barrels. All these aspects contribute to a great aromatic complexity that will increase with time. Full bodied, well balanced acidity, with firm, ripe and well integrated tannins. These characteristics together with the retro-nasal aroma make it a big powerful wine with a long, persistent finish.

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