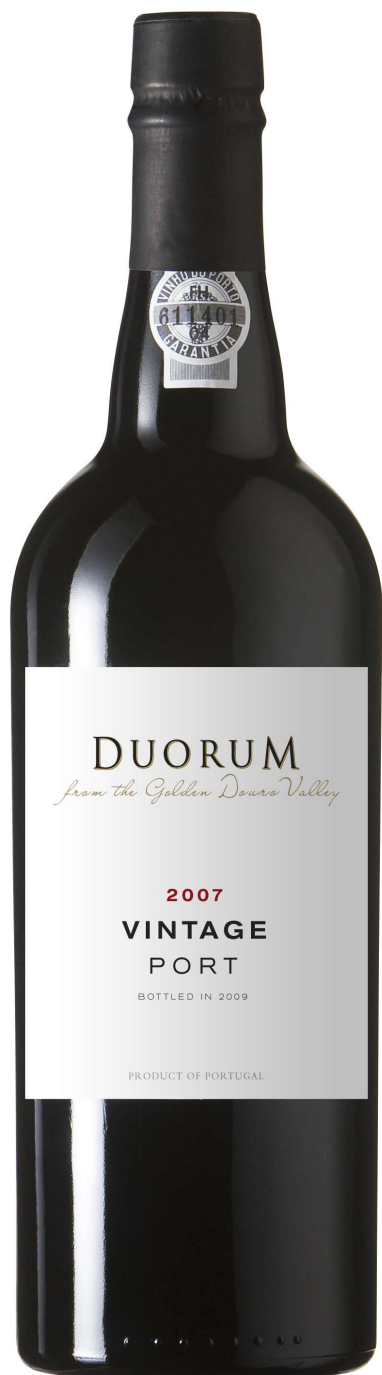


DUORUM

from the Golden Douro Valley

DOURO - PORTUGAL



DUORUM VINTAGE PORT 2007

Denomination : VLQPRD PORTO.

Type : PORTO VINTAGE.

Grape varieties : Mainly field blend and Touriga Nacional (40%), Touriga Franca (40%) and Tinta Roriz (20%)

Região : Douro.

Soil : Schist

Harvest : By hand to small cases of 20 kg

Vinification : Pre-fermentative maceration at controlled temperature of 10-12°C. Fermentation takes place in stainless steel lagares (troughs) with robotized treading at controlled temperature not exceeding 30°C, in order to obtain the greatest extraction possible of skins constituents. The aromatic intensity and elegance originate from the grape varieties Touriga Franca, Touriga Nacional and Tinta Roriz, as well as from many other noble varieties from very old Douro vineyards. In order to enhance the quality and the desired wine profile, a strict selection of spirits has taken place and marks the difference through its organoleptic elegance. The various aromas together with the strong extraction have originated the intensity and elegance of a Classic Vintage

Ageing : Maturation/Elevage in oak barrels. Racking, analysis and regular tastings take place during this period in order to follow closely the evolution of the wine and define the final blend.

Alcohol : 20,09% Vol.

Total acidity : 5,16 g/l (tartaric acid)

Residual sugar : 100,5 g/l

Tasting notes : Deep red colour with dense violet tones. Intense and elegant aroma dominated by ripe black fruits like blackberries, prune and cassis, also showing balsamic aromas of rock-rose, resin and cedar. Full bodied with great structure, well balanced acidity, and with firm, ripe and well integrated tannins. These characteristics make for a very persistent, harmonious and elegant finish. A wine with great ageing potential.

DUORUM VINHOS S.A.

Quinta de Castelo Melhor, Estrada Nacional 222 5150-146 Vila Nova de Foz Coa

Tel: + 351 254 123 456 Fax: + 351 254 123 456

www.duorum.pt duorum@duorum.pt