



GRAPES

We selected grapes of the Tinta Roriz, Touriga Franca and Touriga Nacional varieties, all produced on our Estate farms, to create a balanced wine with the firm tannins of Tinta Roriz, the rock rose notes, the soft tannins of Touriga Franca, and the aromas of black fruit and berries, with strong fresh floral notes of Touriga Nacional.

HARVEST

Like in 2013 the year 2014 was characterized by above-average levels of rainfall during winter and spring, and lower temperatures than usual. This provoked a delay in the plants' vegetative cycle that, together with a dry and hot summer resulted in a lack of homogeneity of the phenolic maturations. This required a severe control of the maturations of the different varieties to obtain wines with a great aromatic expression, which are fresh and balanced.

VINIFICATION

The wine is vinified in the cellar of our Quinta das Marvalhas in Almendra, in the heart of Douro Superior. Our winery is equipped with the latest technology and enables complete control of temperature, essential for our region of extreme climates. When grapes arrive at the winery, we eliminate clusters which are not in perfect condition.

After total de-stemming, the grapes are crushed softly and pass through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 days at 22°C.

TASTING NOTES

Medium in colour, aromatic bright wild blackberry and fig aromas dominate the nose, balanced with elegant ripe black fruits on the palate. This wine matches with meats, cheeses and most Mediterranean cuisine.

Serve between 15 and 16 °C.

TECHNICAL NOTES

HARVEST 2014

APPELLATION: DOC DOURO

LOT: VUT14 (30% Tinta Roriz, 30% Touriga Franca and 40% Touriga Nacional)

VINEYARDS: Vineyards in the Douro Superior

WINE AGING: stainless steel (50%) and (50%) American and French barrels.

ALCOHOL: 13,5%

TOTAL ACIDITY: 5.40 g / L (tartaric acid)

VOLATILE ACIDITY: 0.20 g / L (acetic acid)

pH: 3.59

Free SO₂: 30 mg / L

SO₂ Total: 98 mg / L

Residual Sugar: 3,1 g / L

BOTTLING: DEC 2015

EAN : 560 671 054 511 1

SCC 14 (Cx 6): 156 067 105 451 18

SCC 14 (Cx 12): 156 067 105 451 25

VINHA DA
URZE
DOURO
família Roboredo Madeira



VINHADAURZETINTO