



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

In 2011, there was a lack of rain, and an intense heat felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid “water stress”. Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

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. After 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

This wine is dark in color, followed by ripe blackberry, fig and black cherry aromas with lightly integrated oak. It is a medium body, with an elegant texture and forward fruits on the palate. This wine matches with meats, cheeses and most Mediterranean cuisine. Serve between 15 and 16 °C.

VINHA DA
URZE
DOURO

Família Roboredo Madeira

TECHNICAL NOTES

HARVEST: 2011

APPELLATION: DOC DOURO

LOT: QBRVT11(25% Tinta Roriz, 25% Touriga Franca and 50% Touriga Nacional.

VINEYARDS: Urze estate in the Douro Superior

WINE AGING: in stainless steel and 12 months in American and French barrels.

ALCOHOL 14.00 %

TOTAL ACIDITY: 5.40 g / L (tartaric acid)

VOLATILE ACIDITY: 0.30 g / L (acetic acid)

pH 3.59

Free SO₂: 26 mg / L 2

SO₂ Total: 118 mg / L 2

Residual Sugar: 2.2 g / L

BOTTLING: DEC 2012

EAN: 560 671 056 211 8

SCC 14 (Cx 6): 156 067 105 621 15

SCC 14 (Cx12): 156 067 105 621 22



VINHA DA URZE RESERVA TINTO