



VALE DE CAVALOS DOURO

TECHNICAL SHEET

QUALITY	DOC Douro
ORIGIN	Portugal - Douro Valley
SUB-REGION	Numão (Douro Superior)
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca
VINE'S AGE	40-60 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Temperature controlled fermentation with pumping over and extended maceration.
AGING	Matures in new American oak and French "Allier" oak casks (300 Litres) for 8 months, followed by a fining period in stainless steel vats until bottling date.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Deep red.
AROMA	Dark cherry fruit aromas with a touch of spice.
PALATE	Medium-bodied with great polish and elegant tannins.

ANALYSIS

PH	3,68
REDUCING SUGAR	0,60 g/L
TOTAL ACIDITY	4,50 g/L as Tartaric Acid



2015

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PTS.

WINEENTHUSIAST
MAGAZINE