



LAVRADORES DE FEITORIA

RED 2022 | DOC DOURO

Wines that express the Douro directly, through the blend of native grape varieties planted in the various estates of Lavradores de Feitoria, located in three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. Produced from the youngest vineyards and aged in stainless steel, we privilege a young, fresh and fruity profile. Uncomplicated wines, ideal for day-to-day drinking, alone or with casual meals. A red wine that celebrates the union of the Douro's most iconic red grape varieties and where fruit is the queen.

Winemaker: Paulo Ruão

Grapes: Touriga Franca, Tinta Roriz, Tinta Barroca and Touriga Nacional

Type of Soil: Schist

Age of Vineyards: Average of 20 years

Harvest: Manual harvesting in small boxes

Vinification: Fermentation in stainless steel

Aging: Stainless steel

Tasting Notes

Color: Bright red.

Nose: Exuberant, clean and quite fruity, presents a ripe fruit very typical of Douro red wines. Presence of blackberry and black plum.

Mouth: Fresh and fruity. Smooth and very elegant, with a balanced acidity, soft and velvety tannins. Full of fruit, presents a fine and vibrant finish.

Serving temperature: : 18.°C

Harmonization: To drink at the table, with appetizers, tapas, pasta, meat and game dishes. Suitable for vegans and vegetarians.



Technical Information

Alcohol : 13,0%

Total Acidity : 5,20 g/dm³

pH: 3,86

Available in the following packages:

Bottles: 750ml e 2L (BIB)

Unites per package: 6 and 12 bottles in carton case and 4 BIB in carton case

Sealing: cork Micro granulated / screwcap

Bottle model: Burgundy