

MERUGE

RED 2020 | DOC DOURO

A wild plant and a concept of wines that interpret the vineyard, to better express it in the glass. An elegant and eloquent red wine, very different from the typical Douro, which is born from two plots planted at altitude and facing north, favoring acidity. One in Celeirós and the other in São João da Pesqueira, in the sub-region of Cima Corgo. A tribute to Tinta Roriz, young and fresh, softened by a duet of Tourigas - Nacional and Franca. Vinified in a lagar with little extraction, it marks the difference: it has a very unique finesse and elegance, combined with an enormous complexity and aging potential.

Winemaker: Paulo Ruão

Grape Varieties: Tinta Roriz, Touriga Nacional e Touriga Franca

Type of Soils: Schist

Age of the vineyards: up to 45 years

Harvest: Manual in small cases

Vinification: Starts the fermentation in lagar and ends in new French oak barrels

Aging: New French oak barrels for 12 months

Tasting Notes

Color: Alive, shallow, with reddish nuances.

Nose: Very rich and elegant, the fruity character predominates, with aromas of fresh fruit of some type cherry, blackberry, well supported and by aromas of spices such as coffee and vanilla, which gives it Complexity and finesse.

Boca: It is fresh, presents aromatic notes of red fruits, acidity balanced, smooth and velvety tannins, which makes it very elegant, with a long and persistent finish. Very balanced, promises longevity.

Serving Temperature: 18.°C

Harmonization: Cod, octopus, white meat and game, duck, semi-cured and cured cheese, sausages and some pastas. Suitable for vegans and vegetarians

Technical information

Alcohol: 14%

Total Acidity: 5,10 g/dm³

pH: 3,73

Vintage: 2003, 2004, 2005, 2007 a 2019

Available in the following packaging

Bottles: 750ml and 1500ml

Units per packaging: 6 bottles per cardboard case horizontal and individual cardboard case

Sealing: Cork

Bottle Model: Borgonha

