

VINHA DO SOBREIRO

RED 2017 | DOC DOURO

From a vineyard with northern exposure, situated in a privileged location, 400 meters above sea level, in Celeirós, in the Pinhão Valley, sub-region of Cima Corgo, this red wine highlights the delicacy and beauty of Touriga Franca, the variety that gives a floral and fruity side, balanced with the structure of Tinto Cão and the rusticity of Tinta Roriz. Vinification in lagar and aging in French oak barrels, an elegant and complex red wine.

Winemaker: Paulo Ruão

Grape Varieties: Touriga Franca, Tinto Cão e Tinta Roriz

Type of Soil: Shist

Age of the Vineyards: 30 to 40 years

Harvest: Manual in small cases

Vinification: Fermentation in granite lagar

Aging: New French oak barrels, 12 months

Tasting Notes

Color: Bright red, with reddish meniscus

Nose: It is fine, elegant, floral and fruity. A very discrete and well integrated wood contributes to its complexity and aromatic enrichment.

Mouth: Balanced and full of aromatic notes, reminiscent of ripe red fruits. It has a lively but balanced acidity, soft tannins and a very long and pleasant finish.

Serving Temperature: 18.°C

Harmonization: Versatile wine, great to go with fat fish and white and red meat dishes. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 13,5%

Total Acidity: 5,40 g/dm³

pH: 3,76

Harvest: 2016

Available in the following packaging:

Bottles: 750ml and 1500ml

Units per package: 6 bottles in a horizontal cardboard case

Sealing: Cork

Bottle Model: Bordeaux