

# PORTAL D'AZENHA GR.RES. RED



Douro Doc, Portugal.



60% Touriga Nacional, 20% Touriga Franca,  
20% Tinta Roriz.



2016.



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



Vinification process : complete destemming, prolonged smooth skin maceration and alcoholic fermentation at a temperature of 26° C. Fermentation occurred in robotized stainless steel "Lagars".

Cellaring : 12 months of aging in new French oak barrels.

Alcohol contents : 14.5 % by Vol.



Color : intense garnet with violet tones.

Aroma : this wine has typical characteristics of the Douro terroir. An explosion of ripe forest fruit on the palate. Complex, subtle toast, chocolate and black flower petals.

Taste : soft, good volume, well-structured and ends with a long persistence.



Excellent to accompany marinated grilled red meats, game meat and well structured cheeses.

Best served : 18° C.



EPAL, 100 boxes of 6 x 75cl.

