

# PORTAL D'AZENHA RESERVA RED



Douro Doc, Portugal.



30% Touriga Franca, 30% Tinta Roriz, 40% Touriga Nacional.



2017.



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, followed by a prolonged smooth skin maceration. Alcoholic fermentation in modern robotized stainless steel "Lagares" with temperature control at 26° C.

Cellaring : 9 months in new French oak barrels.

Alcohol content : 13,5% by Vol.



Color : intense garnet color with violet tones.  
Aroma : complex, presents distinct notes of macerated forest fruits, subtle red jam with toasted notes, chocolate and dark flower petals.

Taste : mature jammy fruit with a well-balanced and structured mouth feel.



Excellent with oven baked fish, grilled/marinated meats, or with well-structured cheeses.

Best served : 18° C.



EPAL, 100 boxes of 6 x 75cl.

