

DOURO CLOS RED

Quinta do Javali Clos Fonte do Santo Blue Capsule 2018



Tasting notes

Wine created from the Biodynamic Viticulture Concept. Dark ruby color with violaceous halo. Nose that combines black stone fruit and bark notes. Evidence for the notes of black plums and very ripe black cherries. There are also suggestions of blackberries. The Blue Capsule results from a location more exposed to the sunset, which increases the polyphenolic richness of the grapes (tannins and anthocyanins), which thus “liberate” for the wine more color and a superior structure. In the mouth, the mature notes of the black fruit appear and once again the “mineral nerve”, typical of the terroir of Fonte do Santo.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed. Spontaneous fermentation and malolactic fermentation in new and old French oak barrels. Aged 12 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Technical information

- Alcohol (%): 12,5
- Sugar (g/l): < 0,6
- Total acidity (g/dm³): 5,4
- pH: 3,58

Production

700 bottles 75 cl

