

DOURO CLOS RED

Quinta do Javali Clos Fonte do Santo Cherry Capsule 2017



Tasting notes

Wine created from the Biodynamic Viticulture Concept. Light ruby color, such as the color of the red cherry. Exuberant and appealing nose. The aromas of red fruits dominate with a balanced maturation, without being exaggerated. Evidence for the notes of red cherry, gooseberry and raspberry. In the mouth, it is admirable the acid freshness in a red wine of the Douro, which positively reflects the influence of the location of these vines on a cooler terrain. The fruity notes, which are allied to the vibrant minerality, provide a proof marked by lightness.

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 old French oak barrels. Aged 12 months in old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Technical information

- Alcohol (%): 12,0
- Sugar (g/l): 1,2
- Total acidity (g/dm³): 5,2
- pH: 3,47

Production

1638 bottles 75 cl
(bottled in 2019)

