

DOURO CLOS RED

Quinta do Javali Clos Fonte do Santo Red Capsule 2017



Tasting notes

Wine created from the Biodynamic Viticulture Concept. Ruby color, similar to red coloration. Nose with strong fruity expression. The aromatic notes of ripe red fruits, such as strawberries, blackberries and red plums, are notorious. The location of the vines that originate the Red Capsule is responsible for a slightly longer maturation, causing the sensorial perception of more matured red fruits, with some very balanced structure. The minerality conferred by the terroir of Fonte do Santo allows an elegant tasting.

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 (%): 12,5
- Sugar (g/l): 3,5
- Total acidity (g/dm³): 5,4
- pH: 3,53

Production

2011 bottles 75 cl
(bottled in 2019)

