

DOURO RED WINE

Quinta do Javali Old Vines 2013



Tasting notes

Dark red color and loaded. Nose characterized by notes of ripe black fruit, with hints of stone of black plums, dark chocolate and cocoa black, bark, and some leather, throughout evolution. Notes to barrels of high quality are fully integrated, never overpower the fruity nature of the wine. In the mouth, the structure is striking, with tannins well presented, elegant and harmonious, to contribute to a silky body.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in new French oak barrels and in stainless steel. Aged 20 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Technical information

- Alcohol (%): 14,5
- Sugar (g/l): <0,6
- Total acidity (g/dm³): 5,6
- pH: 3,64

Production

10 000 bottles 75 cl

