

DOURO RED WINE

Quinta do Javali Reserva 2014



Tasting notes

Deep red. Nose dominated by notes of ripe red fruit with some hints of strawberry jam and raspberry, combined with nuances of spice. So well integrated, there are notes of toasted barrels of high quality, giving a greedy character to wine, with aromas of vanilla and brioche. In the mouth, it confirms the fruity aromas in harmony with this structure but elegant.

Grape varieties

Tinta Roriz, Touriga Franca, Touriga Nacional and Tinto Cão.

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 (50%) and in stainless steel (50%). Aged 18 months in new and old French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Technical information

- Alcohol (%): 14,0
- Sugar (g/l): <0,6
- Total acidity (g/dm³): 5,4
- pH: 3,64

Production

10 060 bottles 75 cl
170 bottles 150 cl

