

DOURO RED WINE

Quinta do Javali Special Cuvée 2012



Tasting notes

Dark red color, with almost an opaque center. Nose dominated by fruit, essentially ripe black one. You can also unlock floral hints of crushed violet petals. There are also notes of undergrowth, with allusions to bark aromas, along with bitter chocolate. Long aging in high quality barrels don't mask the wine. On the palate, the structure has a huge dimension, supported by good tannins, which enhance the long persistence of evidence and considerable aging capacity. It is recommended prior opening and decanting, with an advance of 1-2 hours.

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): < 2
- Total acidity (g/dm³): 5,4
- pH: 3,66

Production

554 bottles 75 cl

