



# CORTES DO TUA

DOURO VALLEY • WINES



## *Cortés do Tua Reserva Red 2017*

### ***Meteorological conditions***

2017 was characterized by an atypical climatic, with a hot and very dry summer.

The climate induced an advance of the vegetative cycle of about one month compared to the average. The harvest began one month before than usual.

### ***Origin of the Grapes***

Rezingão is a blend of grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Amarela, from vineyards with more than 30 years, located on the Tua River (Douro Superior).

### ***Winemaking and Aging***

Vinified in stainless steel vats for 15 days at controlled temperatures between 20° and 23° C. Ageing in French oak barrels for 18 months.

### ***Tasting notes***

Features of ruby red color. Complex and intense aroma where red fruits, black cherry and plum.

Firm acidity and tannin making it a balanced, intense and velvety wine, with a long fruity finish.

### ***Winemakers***

Duarte da Costa e Ana de Almeida

### ***Chemical Analyses***

Alcohol: 14,5% vol.

Total Acidity: 5,5 g / l

Volatile acidity: 0,7 g / l

PH: 3,65

Total sugars: <0,6 g / l

### ***Conservation***

Dark and cool place (12°C to 14°C), in the horizontal position with minimum vibration. Consume until 2023.

### ***Service***

At a temperature of 16° C.