



ARQUIVO

TASTE

Complex aromas, with well-integrated fruit and oak notes and a hint of spice. Intense and deep on the palate, it is well balanced, showing all its strength in a long and persistent ends.

GASTRONOMY

Red meat, game dishes, and cheese.

ORIGIN

Touriga Nacional, Tinta Roriz and Touriga Franca, from old vines.

VINIFICATION

The grapes, coming from old vines, were taken to the winery in 25 kg and inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the must was transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

STAGE

85% in French oak barrels and 15% in American oak barrels for about 12 months.

TECHNICAL NOTES

APPELLATION
DOC-DOURO

GRAPES
Touriga Nacional
Tinta Roriz
Touriga Franca

ALCOHOL
14,75°

EAN 5600822650169

WINEMAKER
FAPWINES

