

DURIS



DURIS RESERVA

PRODUCER Calçada Wines

ORIGIN Portugal

APPELLATION DOC Douro

HARVESTED 2020

TASTING NOTES Duris Reserva has an intense ruby color with violet tones. Aromas of red fruits, with floral and spicy nuances. In the mouth, it's a wine balanced with round tannins and a long pleasant finish.

ALCOHOL BY VOLUME 14%

VINIFICATION METHOD The grapes were hand-picked at the perfect ripeness point, coming from different plots and immediately processed in the cellar. After destemming and gentle crushing, the grapes were sent to stainless steel vats, where alcoholic fermentation took place. During this phase, gentle maceration takes place at a controlled temperature. After fermentation, it aged in 225L French oak barrels for 9 months. Before bottling, the wine was slightly stabilized and filtered.

TEMPERATURE OF CONSUMPTION 15-17 °C

GRAPE VARIETIES Tinta Roriz, Touriga Nacional and Touriga Franca

WINEMAKER João Cabral de Almeida

