

PORMENOR

TINTO

Douro , Portugal



Human Pedro Coelho et Luis Seabra

Millésime 2017

Appellation Douro DOC

Lieu, Lieux-Dits Soutelo

Sols Schist

Altitude Des Vignes 500-600 meters above sea level

Orientation North Est West

Cépages 30% Touriga franca 30% Tinta roriz 20% Tinta amarela 10% Rufete et 10% vine of 50 ans old in average

Viticulture Sustainable

Palissage Guyot and Royat

Pi/Hect 6 000 pi/ha

HI/Hect 20-45 hl/ha

Vendanges Septembre

Vinification Partially destemmed, spontaneous fermentation and maceration in stainless steel for 25 days

Levures Indigenous

Élevage 14 months in neutral burgundy oak barrel

Volume D'alcool 12.58% alc./vol.

Sulfites 74 mg/l

Sucre Résiduel 0.6 g/l

Acidité Totale 5.0 g/l

Color purple

Degustation Elegance and finesse, nice minerality, roasted notes and red fruits.

Temperature Of 16°C

Service

BOIRES
