

HIDRÂNGEAS RESERVA

DOURO DOC RED 2019

PRODUCER: Lusovini – Vinhos de Portugal S.A.

WINEMAKER: Sónia Martins

"My Lord, what land is this that even the stones produce wine!" These are the words of the writer Miguel Torga to describe the wine region of the Douro. Few are the words. However, they reflect a region's essence and pure roughness, which was demarcated by Marquês de Pombal in 1756. This region has very particular characteristics that are expressed in its wines. It's subdivided into three subregions (Baixo Corgo, Cima Corgo and Douro Superior) with distinct aspects and climate characteristics.

TECHNICAL INFORMATION

Climate:	Continental
Soil:	Schist, slightly acidic and poor in nutrients
varietals:	Tinta-Roriz, Touriga Franca, Tinta Barroca and Tinta Amarela (Old Vines)
Winemaking:	Total destemming subject to various pumping overs, cut of wine masses in traditional granitic treading tank, through treading by human feet. Fermentation at controlled temperature between 24 and 26°C (75.2 – 78.8°F) and with long maceration.
Ageing:	12 months in French oak barrel, 12 months in the cellar after bottling
Bottling:	2021

TASTING NOTES

Colour:	Ruby intense.
Aroma/Nose:	Red berries, ripe plum and alight touch of cocoa.
Palate:	Good volume, firm tannin structure, well balanced and very persistent end.
Finish:	Intense, powerfull and persistent.

SUGGESTIONS FOR SERVING AND STORAGE

Serving	
Temperature:	Serve at 17°C (62.6°F)
Food pairing:	Pairs well with roasts
Predicted longevity:	It can be consumed immediately or in the next 7 years, since stored away from direct light and at controlled humidity

TECHNICAL DETAILS

Alcohol content:	14 % vol.
pH	-----
Residual Sugar:	-----
Total Acidity:	-----

OTHER WINES BY THE PRODUCER:

Bons Anos Douro RED



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