

1756

RED WINE
2022

PREMIUM

BOTTLED



CENTENNIAL VINES RED 2022

Region: Douro

Designation of origin: DOC Douro

Country of origin: Portugal

Colour: Red

Winemakers: Fernando Costa and Jorge Alves

Grape varieties: Centuries-old vineyards with more than 15 grape varieties.

Winemaking: From the best terraces of our vineyards, the grapes are manually harvested from specific sites that show a more balanced maturation.

The grapes go through a smashing process and a complete cleansing.

It follows a period of 24 hours maceration before fermentation on 30°C to increase the reaction of the grape enzymes, that allow the colour and flavour components extraction. Cultured yeasts are used to improve the alcoholic fermentation that occurs between 22°C and 24°C at least during 10 days.

Malolactic fermentation is induced with temperature control.

Ageing: After the malolactic fermentation, the wine spends 12 months in new French oak barrels. After bottled the wine spends 12 months in the bottle before being sold.

Technical Details:

Alcohol: 15,03% vol. / **Total Acidity:** 5,30 g/dm³ (tartaric acid)

Volatile Acidity: 0,5 g/dm³ (acetic acid) / **pH:** 3,64 / **Extract:** 35,2 g/dm³

Tasting Notes

Colour: ruby

Flavour: Intense flavour, good evolution on the bottle, elegant “bouquet” with abundant blackcurrant, blue berries, spices, cigarette box, with vanilla flavour

Taste: intense, grown tannins, fine balanced, strong aftertaste

Storage: The bottle should be kept horizontally in a temperature between 14° and 18°C and 60% humidity, protected from light.

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