



ESPINHO GRANDE RESERVA DOURO TINTO

WINEMAKER

Jean-Hugues Gros

THE YEAR 2011

It was a year with a perfect maturation of the grapes. The summer was hot, and the harvest was dry and hot. The grapes maturation was normal and the grapes were very healthy and concentrated, good alcohol level, a lot of color and ripe and elegant tannins.

VARIETIES

Monovarietal: Touriga Nacional

TASTING NOTES

Intense on the nose with notes of black fruits, new wood, toasted, chocolate. Concentrated and elegant in the mouth, very good balance between fruit and wood. Complex, fresh and long, with soft tannins.

VINIFICATION

Vinification is made in the traditional “lagar” of granite with controlled temperature at 25°. The malolactic fermentation occurred in stainless tank just after alcoholic fermentation.

AGEING

Wine aged in french oak barrels for 12 months.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 14,44 % Vol. (20°) – ph: 3.64

Total Acidity: 5,3 g/dm³

Volatile Acidity: 0,5 g/dm³

Sugars: 0,8 litro

PRODUCTION

Bottled 2.500 Liters in February 2016 in 3.333 bottles of 750ml

PACKING

Horizontal boxes with six bottles

1 Box: Gross weight 7,225kg – Net weight 4,5L

Europalette with 100 boxes (1,20x0,80x1,60)

1 Europalette: Gross weight 738kg – Net weight 450L

