

TITAN

OF DOURO

Ageing in Clay

DOC Douro Red

2017

At the start of the day, workers would show up at their boss's house to be assigned their jobs and, at the same time, to have a quick shot, which was usually a glass of fire-water and a fig. Then they measured the wine they were entitled to **in a clay bottle**, because there was no better way to keep it cool, and even improve the taste. From there they would head to Serra do Reboredo, to the hard labour of quarrying the stone!

(in *Pedras que falam - Paredes da Beira* [Rocks that speak - Paredes da Beira], Ricardo Costa)



Country	Portugal
Region	Douro - Cima Corgo sub-region
Grape Varieties	Mixture of red grape varieties
Vineyards	A very special hundred-year-old vineyard planted at the foot of Serra do Reboredo (1,000 m altitude) at an altitude of 850 m, with a schist-granite transition soil, with quartz veins.
Year of harvest	2017
Vinification	Fresh grapes at their perfect point of ripeness, hand-picked and placed in 20 kg boxes to be transported to the winery where they were subjected to careful manual selection, destemming and crushing by foot in a granite press. Two thirds of the fermentation takes place here, while the last third and the next 16 months of ageing is in small clay amphoras, whose porosity allows the slow mechanism of concentration of the wine to occur.
Alcohol content	13.5%
Total acidity	5.9 g/L
Volatile acidity	0.6 g/L
pH	3.78
Sugars	1.4 g/L
Total Dry Extract	32 g/L
Tasting notes	Ruby colour with a reddish-brown tinge. Expressive aroma: balsamic notes, with fresh red fruit, spice, graphite and pottery. There is great texture and volume; the taste is robust with silky, eager tannins.
Gastronomy	Enjoy with strongly-flavoured dishes such as red meat, game, roasts cooked in a wood-fired oven, and cheese. Serve at 17-18 °C

Luís Leocádio Vinhos Ida \Travessa do Outeiro, nº 5 - 5130-346 São João da Pesqueira
PORTUGAL \ T. +351 913 283 245