

TITAN OF DOURO

Red

DOC Douro
2017



Country	Portugal
Region	Douro - Cima Corgo sub-region
Grape Varieties	Touriga Nacional, Touriga Franca, and old vines
Vineyards	Vine plots planted at an altitude of 700 m, with a schist-granite transition soil that is poor and rough and shows a surprising acidity.
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 treading by foot in a stone press for 4 hours. The must is then transferred to fermentation tanks with temperature control, where it ferments for 10 days. The ageing stage lasts nine months in French oak barrels.
Alcohol content	14.0%
Total acidity	5.9 g/L
Volatile acidity	0.6 g/L
pH	3.65
Sugars	0.9 g/L
Total Dry Extract	26 g/L
Tasting notes	A deep violet colour, the aroma has mineral and fresh fruit notes (cherry and wild berries), with tobacco leaf and cocoa. The taste is fresh, with silky and challenging tannins.
Gastronomy	Enjoy with regional cuisine dishes (oven roasts, traditional cured sausages and game), cheese, dried fruits and jams. Serve at 16-17 °C

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