

# TITAN

## OF DOURO

### VALE DOS MIL

DOC Douro Red

2017



Paredes da Beira was conquered from the Moors by D. Tedon and D. Rauzendo, Christian knights, descendants of family of the King of Leon.

The Christians knew that it was customary on the morning of St John's day for the Moors to bathe in the river, so they took this opportunity to attack the main Castle that lacked reinforcements. D. Rauzendo arrived with his warriors and it was easy to take the castle (...) then he hastened to help his brother who was on the verge of losing the battle beside the River Távora. The ferocity and valour shown by the two brothers and the other Christians against the Moors, killing more than a thousand, was such that the waters of the river turned red, and even today this place is still known as **Vale dos Mil** [Valley of the Thousand]!

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

<b>Country</b>	Portugal
<b>Region</b>	Douro - Cima Corgo sub-region
<b>Grape Varieties</b>	Mixture of red grape varieties
<b>Vineyards</b>	Hundred-year-old vine plots planted at an altitude between 750 m and 850 m, with a schist-granite transition soil that is poor and rough and shows a surprising acidity.
<b>Year of harvest</b>	2017
<b>Vinification</b>	Fresh grapes at their perfect point of ripeness, hand-picked and placed in 20 kg boxes for transportation to the winery where they went through careful manual selection, destemming and crushing by foot in a granite press, where fermentation took place with yeasts. After fermentation, the wine was transferred to French oak barrels, where it aged for 16 months.
<b>Alcohol content</b>	14.0%
<b>Total acidity</b>	5.8 g/L
<b>Volatile acidity</b>	0.7 g/L
<b>pH</b>	3.60
<b>Sugars</b>	1.0 g/L
<b>Total Dry Extract</b>	30.2 g/L
<b>Tasting notes</b>	Deep ruby red colour. A complex, rich and intense aroma: notes of rock-rose, resin, eucalyptus, cloves and fresh red fruit (currants and cherry). In the mouth, there is good texture and volume, enveloped in a fresh and mineral acidity.
<b>Gastronomy</b>	Enjoy with strongly-flavoured dishes such as red meat, game, roasts cooked in a wood-fired oven, and cheese. Serve at 17-18 °C

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