

# DOURO

## DOC RED 2016

### FROM THE STEEP BANKS OF THE DOURO TO YOUR TABLE

Made from a remarkable combination of grapes, Douro Red 2016 honours Kopke's long and rich history.

### TASTING NOTES

Kopke Douro Red is a sophisticated wine. On the nose it displays aromas of wild berries, notes of balsamic and subtle floral hints. Fresh in the mouth, with round tannins and fine spice flavours. A balanced ensemble, with a long and irresistible finish.

### VINIFICATION AND AGEING

A wine with complex and elegant aromas, half of the blend was aged in French oak barrels and the rest in stainless-steel vats. Made by completely destemming and crushing the grapes. Fermented in stainless-steel vats for approximately 13 days at temperatures up to 25°C.



### GRAPE VARIETIES

Touriga Nacional; Touriga Franca; Tinta Roriz; Tinto Cão.

### ALCOHOL CONTENT

13%

### PH

3,6

### TOTAL ACIDITY

4,9 g/dm<sup>3</sup>

### TOTAL SUGARS

0,6 g/dm<sup>3</sup>

### WINEMAKER

Ricardo Macedo



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# KOPKE

CRAFTING WINE EXPERIENCES SINCE 1638