

DOURO

RESERVA RED 2016

THE REGION'S EXCELLENCE IN A WINE

Kopke's Douro Reserva wines do not make for analogies. The experiences these wines will bring you do not compare to other wines in our range - nor other Reservas from other harvests. Each has its own personality, but their aim is the same: excellence in a wine.

TASTING NOTES

Ruby colour. Notes of red fruit, and spice from the barrel. Firm, complex and fresh. An elegant finish. An enticing wine.

VINIFICATION

Harvested by hand. Alcoholic fermentation in stainless steel vats for 12 days, followed by 15 days of macerations with skins on. Part of the malolactic fermentation was made in barrels. Matured for 14 months in new and second year French oak barrels of 225 litres.



VINE

Quinta de S. Luiz

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz.

SOIL

Schistose

HEIGHT

200 to 450 metres

ALCOHOL

13,5%

PH

3,5

TOTAL ACIDITY

4,8 g/dm³

REDUCING SUGARS

0,6 g/dm³

WINEMAKER

Ricardo Macedo



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KOPKE

CRAFTING WINE EXPERIENCES SINCE 1638