

DOURO

RESERVA RED 2017

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

This Reserva shows a fine nose, with aromas of black fruit and notes of spice. With a textured and elegant palate, it is unctuous and persistent. The freshness of the fruit is enveloped by fine yet powerful tannins. A full-bodied wine of great complexity.

VINIFICATION

The harvest was made in the second week of September by hand to small capacity boxes. Vinification was carried out with total destemming and crushing. Alcoholic fermentation in stainless steel vats for 12 days followed by peculiar maceration for 15 days. Part of the malolactic fermentation in barrels. Matured in new and second year french oak barrels of 225 litres for 14 months.



VINE

Grapes from Quinta S. Luiz, sub-region Cima Corgo.

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz.

SOIL

Schistose

HEIGHT

200-350 metres

ALCOHOL

14%

PH

3,53

TOTAL ACIDITY

5,2 g/dm³

REDUCING SUGARS

0,7 g/dm³

WINEMAKER

Ricardo Macedo



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KOPKE

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