



DOURO

ALVES DE SOUSA

DOURO, PORTUGAL

Abandonado

RED

VARIETAL

Tinta Amarela, Touriga Franca, Sousão, Touriga Nacional and others (25 indigenous grapes field-blend)

VINTAGE

2021

REGION

DOC Douro

HARVEST

Sustainable

WINEMAKER

Tiago Alves de Sousa

WINEMAKING Total destemming - 9 days fermentation at 20-22°C + 12 days maceration.

CHEMICAL ANALYSIS

ALCOHOL 14% TOTAL ACIDITY 6.0g/L pH 3.65

AGEING 24 months in new and 2nd year French and Portuguese oak.

TASTING NOTES Deep ruby colour. Great aromatic depth, full of character, with hints of eucalyptus leaves, wild berries, liquorice, dry leaves and dark chocolat. Refined, with intensity but also delicacy, minerality and an extraordinary purity of fruit.

