



DOURO

ALVES DE SOUSA

DOURO, PORTUGAL



Quinta da Oliveirinha

GRANDE RESERVA RED

VARIETAL

15 indigenous grapes (Touriga Franca, Touriga Nacional, Tinta Amarela and others)

VINTAGE

2021

REGION

DOC Douro

HARVEST

Sustainable

WINEMAKER

Tiago Alves de Sousa

WINEMAKING Total destemming - 7 days fermentation with temperature control + 7 days maceration.

CHEMICAL ANALYSIS

ALCOHOL 14% **TOTAL ACIDITY** 6.1g/L **pH** 3.63

AGEING 18 months in French oak (50% 2nd year, 25% 3rd year and 25% new).

TASTING NOTES Deep ruby colour. Very complex with notes of cigar-box, dry black plums, blackberries, dark chocolate and truffle. Full-bodied, very fine tannins, extremely smooth and always balanced. Very long and harmonious finish.