

Sociedade Agrícola Colinas do Douro

Escalhão - Portugal

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Colinas do Douro

Reserva Red

2021

Production 10 000 bottles Vineyard 90 ha

Bottled In

Soil

April 2025

Transitional zone between Granite and Schist

Analysis

Alcohol Content: 14.6%

pH: 3,76

Total Acidity: 5,8 g/L Total Sugars: 0,6 g/L **Grape Varieties**

Touriga Franca 35% Touriga Nacional 30%

Sousão 15% Tinto Cão 10% Tinta Francisca 10%

Harvest Report

The winter was normal in terms of temperature and rainfall, which meant that budbreak was not delayed. On the other hand, spring was very hot and with below-average rainfall, this context favored a good flowering, but aggravated the water stress of the vines. The summer was mild, with no significant heat waves and some rain, especially in June, helping to maintain the leaf area essential for ripening. The harvest took place in dry weather until October, which favored the perfect ripening of the grapes. The red wines of 2021 have a lot of concentration, structure and acidity that allows them to evolve very well in the bottle, it will be a good aging year. As the white grapes were harvested very early, the wines became more vibrant and fresher, with more defined aromas and a lot of precision in the mouth.

Tasting Notes

Ruby color with forest and black fruit aromas such as blackberry. On the palate, it displays silky tannins with a firm acidity.

Vinification

Stays 12 months in French Oak barrels.

Service

It should be consumed at a temperature between 16 and 18º C.





GARRAFAS	PESO BRUTO	CAPACIDADE	PESO LÍQUIDO	DIMENSÕES DA CAIXA
POR CAIXA	GARRAFA (kg)	GARRAFA	CAIXA (kg)	(Larg. x Comp. x Alt.) (cm)
6	1.25	750 ml	7.5	25.0 x 29.8 x 16.7

DIMENSÕES DA PALETE	CAIXAS	QUANTIDADE	CAIXAS POR	
(Larg. x Comp. x Alt.) (cm)	POR FIADA	DE FIADAS	PALETE	
80 x 120 x 176 4	11	9	99	

CÓD. GARRAFA CÓD. CAIXA