

QUINTA DO CUME

DOURO

DOC Flor do Cume 2017

APPELLATION: DOC Douro

SOIL: Schist

GRAPE VARIETIES: Touriga Nacional, Touriga Franca and Tinta Roriz

Analytic Values:

ALCOHOL: 13%

pH: 3.68

TOTAL ACIDITY: 5.1 g/L

VOLATILE ACIDITY: 0,6 g/L

RESIDUAL SUGAR: 0,6 g/L

VINIFICATION: In stainless steel vats with temperature control of 26° C

AGING: Unoaked

TASTING NOTES: It shows deep color and red fruits aromas, evoking raspberries and plums. An elegant wine with good structure and light tannins. Unoaked, this wine is produced to be fresh, fruity and easy to drink.

WINEMAKER: Jean-Hugues Gros

