



Rumansil DOC Douro Tinto 2012

APPELLATION DOC Douro

GRAPES Touriga Nacional 25%, Touriga Franca 25%, Tinta Roriz 25%, Tinta Barroca 25%

ALCOHOL 13º vol. **PH** 3,81 **TOTAL ACIDITY** 4,38 g/dm³ **TOTAL SUGAR** 0,6 g/dm³

ORIGIN The grapes are from Zaralhoa Vineyard, planted in 2002, with an average altitude of 450 meters and planted in terraces with South/ Southwest exposure.

CLIMATE The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

VINIFICATION Manual harvest with pre-selection of grapes in the vineyard, after destemmed grapes ferment in traditional lagares with foot treading.

AGING Partial aging in French Oak Barrels of 225 liters and steel vats for 2 years. Before bottled, the different lots are selected for the final blend. After bottling, matures for at least one year, completing a minimum of 3 years aging process. The wines get the benefits of wood aging and also express the personality of the grape variety and terroir.

TASTE It presents clear and full-bodied opaque ruby color with aromas of violet, ripe plums and blackberries, notes of dark chocolate and spice. In the mouth appears balanced and well structured, with soft tannins, long and persistent finish.

PROFILE Terroir driven wine that respects the traditions of the region, designed for a good evolution in the bottle.

AWARDS

90 points Wine Enthusiast Magazine – February 2017

Silver Award at The Lone Star International Wine Competition, Texas USA

WINEMAKERS: Artur Rodrigues | Luis Cruz