



## CEIS 2019

### BIO Red



#### VINEYARDS AND HARVEST NOTES

In our vineyards, planted in 2005, in the upper Douro sub-region, close to Pocinho, we produce the best autochthonous grape varieties.

2019 was a viticultural year without major extremes and without unforeseen weather phenomena, unlike previous years. Winter and Spring were dry, with mild temperatures. There were no intense rainfalls, hail, or dehydration of the vines. During the harvest, temperatures were also moderate, with cool nights, which provided uniform ripening and good acidity. The volumes produced, in general, registered an average increase of 20% compared to the last two years.

The management of the vineyard remained demanding, controlling its evolution, every week and sometimes in shorter periods, in order to harvest at the right time.

#### WINEMAKER'S NOTES

We use the most modern technology with total temperature control. The curls were in perfect conditions. The grapes were vinified with total destemming followed by gentle crushing. The alcoholic fermentation took place in a controlled environment with a temperature between 22°C and 24°C. The wines were kept in stainless steel vats.

#### TASTING NOTES

Elegant wine, rich in aromas typical of the excellent indigenous varieties of our "terroir". Ruby color with fruity aromas showing wild fruits. Blackberry notes and black cherry notes. Voluminous, with quality tannins that, combined with a balanced acidity, give this wine a pleasant and persistent freshness. A red DOP Douro wine produced exclusively from grapes from our vineyard in the Douro Superior.

Drink it on its own or with oven-roasted fish, grilled fatty fish or with sauces, roast lamb and poultry.

Serve preferably at 16°C

#### TECHNICAL INFORMATION

Blend:

50% Touriga Franca

30% Touriga Nacional

20% Tinta Roriz

Harvest: 2019

Designation of origin: PDO Douro

Batch: AD19BT

Location of vineyards: Superior Douro

Aging: stainless steel vat

Alcohol: 13%

Total acidity: 4.80 g / lt (tartaric acid)

Volatile acidity: 0.40 g / lt (acetic acid)

PH: 3.65

Free SO<sub>2</sub>: 15 mg / lt

Total SO<sub>2</sub>: 50 mg / lt

Total sugar: 0.6 g / l

Bottling date: July.2021

