



## CEIS 2019

### New Vines Red



#### VINEYARDS AND HARVEST NOTES

We select grapes produced in the best plots, mostly in 30-year-old vines, using only native varieties of the highest Douro region quality: Touriga Franca, Touriga Nacional, Tinta Roriz and others.

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

A PDO red Douro 2019, with a ruby color, fruity aromas, highlighting red fruits. Elegant, with a good volume. The high-quality tannins and balanced acidity give this wine a pleasant freshness and good persistence

A great choice to precede a meal or to pair with pastas, meats, and cheese.

Serve at 16°C.

#### TECHNICAL INFORMATION

Blend:

40% Touriga Franca

30% Touriga Nacional

20% Tinta Roriz

10% Others

Harvest: 2019

Designation of origin: PDO Douro

Batch: AD19T

Location of vineyards: Cima Côrgo

Aging: stainless steel vat

Alcohol: 13,5%

Total acidity: 5.3 g / lt (tartaric acid)

Volatile acidity: 0.50 g / lt (acetic acid)

PH: 3.53

Free SO<sub>2</sub>: 23 mg / lt

Total SO<sub>2</sub>: 53 mg / lt

Total sugar: 0.6 g / l

Bottling date: July.2021