



Ó DE CÁ 2020

Blend Red

VINEYARDS AND HARVEST NOTES

We selected grapes from various parcels, exclusively using the highest quality indigenous varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, and a blend of other native grape varieties.

The 2020 viticultural year was marked by the pandemic, which brought significant challenges to all vineyard activities, including the harvest period. It was also a climatically difficult year, with reduced yields but, on the other hand, wines of exceptional quality. The year was rainy until May, but from then on, the weather turned dry and extremely hot, causing sunburn in vines across several parcels. It was one of the most challenging years of this century, with yield losses exceeding 50% in some areas.

Vineyard management remained demanding, with close monitoring of its development weekly, and sometimes daily, to ensure harvesting at the optimal time. The rains in the last fortnight of August followed the extreme heat and sunburn, affecting various parcels and causing unusual reactions in the vines.

WINEMAKER'S NOTES

We used the most modern technology with full temperature control. Any grape clusters that were not in perfect condition were discarded. The grapes were vinified with complete destemming followed by gentle crushing and skin maceration for about 12 hours. After this period, in an inert atmosphere and using a pneumatic press, a careful pressing was performed.

This was followed by a clarification period of the must lasting 24 to 48 hours, depending on the grape variety and its degree of ripeness. Alcoholic fermentation took place in a controlled environment with temperatures between 14°C and 16°C. The wines were kept in stainless steel tanks until bottling in July 2024.

TASTING NOTES

A 2020 vintage red PDO Douro wine with a ruby color and intense aromas, highlighting red fruits. On the palate, it is smooth and full-bodied.

The quality tannins and acidity provide this wine with a pleasant freshness and a long, elegant finish.

Enjoy it on its own or paired with pasta, meat dishes, and white or yellow cheeses. Best served at a temperature of 16°C/18°C.

TECHNICAL INFORMATION

Blend: 40% Touriga Franca; 30% Touriga Nacional; 20% Tinta Roriz; 10% Other Varieties

Harvest: 2020

Appellation: PDO Douro

Batch: AD20TOD

Vineyard Location: Cima Corgo

Aging: Stainless steel tank

Technical Data:

Alcohol: 14.0%

Total acidity: 4.9 g/dm³ (tartaric acid)

Volatile acidity: 0.60 g/dm³ (acetic acid)

pH: 3.72

Free SO₂: 16 mg/dm³

Total SO₂: 106 mg/dm³

Residual sugar: 0.66 g/dm³

Energy value: 80 Kcal/100ml

Carbohydrates: 1.1 g/100ml

Bottle Volume: 75 cl / Contains Sulfites

Produced and bottled by Alceis Invest, Lda, Gouvães do Douro, in July 2024