

MERUGE DOC Douro RED 2018

This is a wine based on the Tinta Roriz grape variety from a vineyard on a slope facing East. With a short cold maceration on a stone 'lagar', fermentation and ageing in French oak barrels, the aim is to obtain a striking wine, with an unique elegance and finesse combined with an enormous complexity and potential for ageing.



Characteristics of the Vintage

The drought that characterized the 2017 *vintage* continued all through the beginning of 2018 until March. Between March and May it have rained twice as much than average, and the poor steep slopes suffered great damage from erosion. This much rainfall compromised bud break and flowering, resulting in extremely low yields and costly works in the vineyard.

Fortunately, July was warm and dry with temperatures within normal average, and that good weather continued until the end of the harvest, allowing grapes to reach perfect maturations. Despite de low yields, 2018 harvest showed powerful wines with wonderful color and intense aromas.

Viticulture

Grape varieties – 80% Tinta Roriz and 20% old vines field blend	Production method – Integrated production
Soil Type – Schist	Age of vines - Over 45 years old
Vines Altitude – 350m to 400m, East exposure	Sub-region – Cima Corgo

Vinification

Maceration in traditional granite containers – “the lagares” – and fermentation and ageing in new French oak barrels for 12 months.

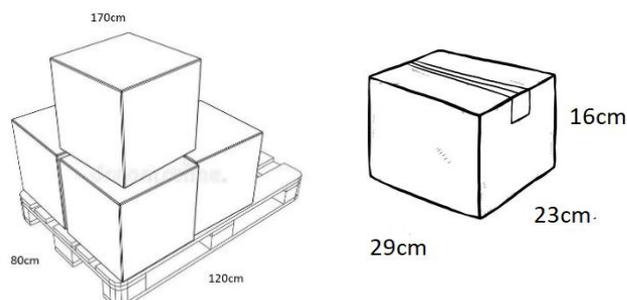
Wine analyses

Alcohol: 14%
Total sugar: 3,6 gr/dm³
Total Acidity: 4.8 gr/dm³
pH: 3.8

Tasting Note

Beautiful vivid colour, with reddish nuances. Very elegant, fine and aromatic nose. The first sensation is of aromas of spices such as vanilla and coffee, mixed with fresh fruit like cherry and red plum, which gives it freshness, complexity and finesse.

It is fruity in the moth, very fresh and quite elegant. It has smooth and velvety tannins, fresh fruit, reminiscent of red fruits, and a balanced acidity, which gives it harmony and longevity. Very tasty.



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