



A special vineyard. A wedding dowry that has borne and continues to bear good fruit. 90 years after its planting, this vineyard brings together in this field blend more than 30 grape varieties such as Touriga Nacional, Tinta Amarela, Tinta Roriz and Sousão in schist soils at an average altitude of 140 meters. 18 months aging in french Oak barrels.

REGION
DOC Douro

SUB REGION
Baixo-Corgo

VINTAGE
2021

GRAPE VARIETIES
Field Blend onde predominam a Tinta Roriz, Touriga Nacional, Tinta Amarela, Tinta Barroca & Sousão

SOIL
Xist

VITICULTURE
Vinha do Dote is a centuries-old vineyard. Its diversity of mixed grape varieties reflects the authenticity of the Douro.

VINIFICATION
The grapes from Vinha do Dote are harvested by hand and selected in the winery to guarantee maximum quality. All the grape varieties are fermented together, and the fermentation takes place in vats. This is followed by an ageing period of around 18 months in oak barrels, where the wine gains structure, complexity and elegance, always respecting the identity of the century-old vineyard from which it comes.

TASTING NOTES
It has a deep, intense ruby colour. On the nose, it reveals great aromatic complexity, combining spicy notes such as black pepper and tobacco with fresh nuances of eucalyptus and wild herbs. The black fruit appears in the background, well integrated and sophisticated. In the mouth, it stands out for its harmony between volume, structure and freshness, with polished tannins and an enveloping texture. The finish is long, elegant and marked by a captivating aromatic persistence.

ANALYSIS		
Alcohol/Volume	Total Acidity	Reducing Sugar
13,8%	5,6g/L	0,95g/L

AVAILABLE FORMATS
0,75cl