

Bulas

DOURO

GRANDE RESERVA TINTO 2011

WINEMAKERS SPECIAL EDITION



The art of winemaking is celebrated in this limited edition through a special selection made by our winemakers. Their passion for Douro wine production is what makes our wines unique, differentiated by the exceptional interpretation of nature and the essence of the region.

Produced with grapes of excellent quality from our Quinta da Costa de Baixo vineyards and Quinta da Fozceira old vines (field blend), located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Traditional foot treading in a lagar, fermented at controlled temperature (to extract and preserve grape complexity) and aging in French oak barrels during 14 months. This wine has an intense ruby colour and floral aromas, from the grape variety Touriga Nacional, with emphasis of violets. It is enhanced by the aroma of vanilla and black fruit, plums and strawberry. In the mouth it is strong, dense and full and has a long finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, although with time small deposits may appear and a decanter may be necessary. It is perfect with roasted goat, game meat and other strong flavoured meat dishes. Serve between 16 and 18°C.

Region | Douro

Grape Varieties | Touriga Nacional, Old Vines

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | 14 months in French oak barrels

Alcohol | 14,00% vol.

Total Acidity | 5,40g/dm³ (Tartaric Acid)

Volatile Acidity | 0,70g/dm³ (Acetic Acid)

pH | 3,72

Free SO₂ | 15mg/dm³

Dry Extract | 35,40g/dm³

Bottle | Bordalesa Golia Pesada | **Capacity** | 750ml | **Weight** | 1471g

Box | 6 x 750ml | **Dimension** | 325 x 250 x 170mm | **Weight** | 9180g

Europallet | 1200 x 800mm | **Boxes per pallet** | 100

