

# Bulas

DOURO

RESERVA TINTO 2016

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 a selection of grapes from our Quinta da Costa de Baixo vineyards and Quinta da Fozceira old vines, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Processed in a stainless steel lagar with foot treading at controlled temperature, prolonged maceration and aging in French oak barrels during 12 months. This wine has a ruby colour and intense aromas of violets. In the mouth it is fruity and the tannins are soft, which makes it smooth and velvety.

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 a decanter may be necessary. It is perfect with strong flavoured fish and 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** | 12 months in French oak barrels

**Alcohol** | 14,00% vol.

**Total Acidity** | 5,40g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,60g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,68

**Free SO<sub>2</sub>** | 19mg/dm<sup>3</sup>

**Dry Extract** | 34,10g/dm<sup>3</sup>

**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

