

Bulas

DOURO
TINTO
2019



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

Fermented in stainless steel vats at controlled temperature. This wine has a ruby colour and aromas of ripe red fruits. In the mouth it is very fresh and fruity, with good structure and rounded tannins, which makes it elegant and easy to drink.

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, no decanter needed. It is perfect with meat dishes, pasta and cheese. Serve between 16 and 18°C.

Region | Douro

Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | Stainless steel vats

Alcohol | 13,50% vol.

Total Acidity | 5,70g/dm³ (Tartaric Acid)

Volatile Acidity | 0,50g/dm³ (Acetic Acid)

pH | 3,55

Free SO₂ | 15mg/dm³

Dry Extract | 30,70g/dm³

Bottle | Bordalesa Golia Leve | Capacity | 750ml | Weight | 1366g

Box | 6 x 750ml | Dimension | 325 x 250 x 170mm | Weight | 8550g

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