



ENCOSTAS DO GAVIÃO / DOURO / RED / 2024

CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO

GRAPE VARIETIES: TINTA RORIZ, TOURIGA FRANCA, TOURIGA NACIONAL AND ALICANTE BOUSCHET

WINEMAKING: THE GRAPES WERE HARVESTED BY HAND, AT ITS IDEAL POINT OF MATURATION, IN ORDER TO GENERATE HIGHER AROMATIC AND POLYPHENOL CONCENTRATIONS. THE WINEMAKING IS CARRIED OUT IN STAINLESS STEEL VATS, THUS ALLOWING THE QUALITY CONSTITUENTS PRESENT IN THE SKIN OF VERY RIPE GRAPES, TO SMOOTHLY PASS ONTO THE WINE, WITH SLIGHT REASSEMBLY AND PROLONGED MACERATIONS.

AGEING: AFTER MALOLACTIC FERMENTATION, THE WINE AGED IN STAINLESS STEEL VATS UNTIL BOTTLING.

BOTTLING: APRIL 2026

TASTING NOTES: DEEP RUBY COLOUR, FRAGRANT AND INTENSE TO THE NOSE, WHERE CISTUS AND RIVER MINT AROMAS STAND OUT, ASSOCIATED WITH NOTES OF RED FRUITS SUCH AS RASPBERRIES AND CHERRIES, COMPLEMENTED WITH PERSISTENT SENSATIONS OF BLACKBERRIES AND SOUR CHERRY LIQUEUR. IN THE MOUTH IT IS VOLUMINOUS, WITH SOFT TANNINS, BUT PRESENT WITH A PERSISTENT AFTERTASTE WHERE THE INTENSE FLAVOUR OF BLACK FRUIT PREDOMINATES. DESPITE BEING A WINE FOR IMMEDIATE CONSUMPTION, IT WILL IMPROVE WITH AGEING IN THE BOTTLE.

ANALYTICAL PARAMETERS:

ALCOHOL: 13,5 (%/V -20°)

PH: 3,79

TOTAL ACIDITY: 4,9 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,6 (G/L ACETIC ACID)

TOTAL SUGAR: 0,9 G/L

CONTAINS SULPHITES

BATCH: EG24

WINEMAKER: VICTOR RABAÇAL