

ANEL RESERVA – MÁRCIO LOPES

Douro



APPELLATION: Douro Superior

BLEND: Touriga Nacional and Touriga Franca

WINEMAKER: Marcio Lopes

VINEYARD: _____

Douro Superior is the most recently planted sub-region of Douro, and is also the warmest and driest with the smallest number of hectares. The Anel Reserva is sourced from a vineyard in Vila Nova de Foz Côa, to the left side of the Douro river. The vineyard is planted at an altitude of 250 metres, with 25 year-old vines, on a mixture of 'Xiste' or schist and slate soils.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

Fruit is hand harvested and transported to the winery in 18-20 kg plastic tubs; grapes are destemmed and fermented in traditional Portuguese lagars before ageing in used oak barrels for 6 months.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

The warm and dry climate has resulted in a deeply concentrated, powerful wine that shows off classic Douro flavours of blackcurrant and violet with black cherry and guiding tannins.