

SONDA TINTO

Douro



APPELLATION: Douro

BLEND: Touriga Francesa, Tinta Roriz, Tinta Barroca, Rufete, Bastardo

WINEMAKER: Dirk Niepoort

VINEYARD: _____

The Sonda vineyards are located in the Douro between 150 metres to 350 metres high in schist soils. The vines 20 to 50 years old.

VITICULTURE: _____

Traditional viticulture

WINEMAKING: _____

40% whole bunch fermentation to enhance aromatic complexity. The wine ages for 2 years in used oak and then 4 months in stainless steel. Light filtration at bottling but no fining ensures clarity while maintaining its rich texture and authentic expression of the wine's terroir.

WEBSITE:

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Crushed raspberry, red cherry and redcurrant on the nose, with a subtle hint of smoke and from the old oak maturation. The tannins are subtle and silky. The wine is lighter and elegant in body, with a fresh, fruit driven finish.

