

## LAVRA ALTITUDE

### RED 2021 | DOC DOURO

Wines that express Douro directly, through a blend of indigenous grape varieties planted at altitudes above 450 metres. Produced from young vines and aged in stainless steel, they have a fresh and fruity profile. Uncomplicated wines, ideal for everyday consumption, on their own or to accompany relaxed meals. In red wines, freshness and acidity are sought, achieved with grapes planted in higher altitude plots.

**Winemaker:** Paulo Ruão

**Grapes:** Tinta Roriz, Touriga Franca, Touriga Nacional e Tinto Cão

**Type of Soil:** Schist

**Age of Vineyards:** Average of 20 years

**Harvest:** Manual harvesting in small boxes

**Vinification:** Fermentation in stainless steel

**Ageing:** Stainelss steel

## Tasting Notes

**Color:** Red Ruby.

**Nose:** Clean, very elegant and quite fruity. It has notes of cherry and ripe plum, which blend with notes of cassis give it an aromatic complexity that makes it a very rich and interesting wine.

**Mouth:** Fruity and fresh, it opens up with vibrant notes of cherry and ripe plum, while soft tannins and balanced acidity add depth, complexity, and a long finish.

**Serving temperature:** 18.°C

**Harmonization:** To drink at the table, with starters, tapas, pasta and meat dishes. Suitable for vegans and vegetarians.



### Technical Information

**Alcohol:** 13,0%

**Total Acidity:** 5,1 g/dm<sup>3</sup>

**pH:** 3,74

**Available in the following packages:**

**Bottles:** 750ml

**Unites per package:** 6 and 12 bottles in carton case

**Sealant:** Micro granulated cork

**Bottle model:** Burgundy Esp