

MERUGE

RED 2021 | DOC DOURO

A wild plant and a concept of wines that interpret the vineyard, to better express it in the glass. An elegant and eloquent red wine, very different from the typical Douro, which is born from two plots planted at altitude and facing north, favoring acidity. One in Celeirós and the other in São João da Pesqueira, in the sub-region of Cima Corgo. A tribute to Tinta Roriz, young and fresh, softened by a duet of Tourigas - Nacional and Franca. Vinified in a lagar with little extraction, it marks the difference: it has a very unique finesse and elegance, combined with an enormous complexity and aging potential.

Winemaker: Paulo Ruão **Grape Varieties:** Tinta Roriz, Touriga Nacional e Touriga lagar and ends in new French oak

Franca

Type of Soils: Schist

Age of the vineyards: up to 45 12 months

years

Harvest: Manual in small cases Vinification: Starts the fermentation in

barrels

Ageing: New French oak barrels for

Tasting Notes

Color: Bright, open, with reddish nuances.

Nose: Thin and elegant, the fruity character predominates, with aromas of fresh fruit like cherry, blackberry, well supported and by aromas of spices such as coffee and vanilla, which gives it complexity and finesse.

Mouth: It is fresh, presents aromatic notes of red fruits, supported by dry fruits such as hazelnuts, acidity balanced, smooth and velvety tannins. Very tasty with a long and persistent finish. Very balanced, promises longevity.

Serving Temperature: 16.°C

Harmonization: Cod, octopus, white meat and game, duck, semi-cured and cured cheese, sausages and some pastas. Suitable for vegans and vegetarians

Technical information

Alcohol: 14%

Total Acidity: 5,10 g/dm³

pH: 3,73

Vintage: 2003, 2004, 2005, 2007 to 2021

Available in the following packaging

Bottles: 750ml and 1500ml

Units per packaging: 6 bottles per cardboard case horizontal and individual cardboard case

Magnum Sealing: Cork

Bottle Model: Borgonha



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