

# Lavradores de Feitoria Douro DOC

## 3 Bagos Red 2015

*This 3 Bagos Red wine is made from a combination of several traditional Douro grape varieties sourced from our families' Douro vineyards. Aged for a while in French barriques it has a beautiful structure and a generous elegance and freshness that will allow it to develop in bottle.*



### Characteristics of the Vintage

The viticulture year of 2015 started with abundant rainfall reaching the average of 60mm in the Douro valley. This was extremely vital to compensate the very dry winter, spring and summer that followed. Despite some rain showers in May and hail on the 12<sup>th</sup> of June, spring was one of the hottest and driest of the last decades. July and August were extremely hot and dry, but the cool nights were crucial to help preserve the acidity of the grapes. The 15<sup>th</sup> and 16<sup>th</sup> September, some precipitation occurred which made us interrupt the harvest but helped reach great maturation balance.

### Grape varieties

This wine is a blend of 40% of Tinta Roriz, 35% Touriga Franca and 25% Touriga Nacional. 30%.

### Vineyards

Grapes are sourced from our family vineyards planted along the Douro valley that have an average age of 25 to 30 years.

### Fermentation

In stainless steel vats.

### Ageing

50% in stainless steel vats and 50% in 2<sup>nd</sup> year French oak barrels.

### Wine analyses

Alcohol: 14%  
Total sugar: 0.6 gr/dm<sup>3</sup>  
Total Acidity: 4.80 gr/dm<sup>3</sup>  
pH: 3.74

### Tasting Notes

Red vibrant fruit. This 3 Bagos Red is fruity, revealing aromas of plums and blackberries. It is simultaneously fresh and fruity on the palate, with soft and elegant tannins. It has very well-structured, with soft tannins and a very well-balanced acidity.

**Service Temperature:** 18°C

**Retail Price:** \$21,50

**Bottled in:** August 2017

