

Lavradores de Feitoria Douro DOC Red 2017

Lavradores de Feitoria Red is an authentic expression of the Douro. It is a blend of carefully selected grape varieties grown in our vineyards along the Douro valley. This fruity and velvety wine is a great accompaniment to cheese, poultry or on its own.



Characteristics of the Vintage

2017 was cold and dry. Both winter and spring registered rainfall considerably above average. The average temperature between February and June increased considerably with a few heat waves recording 43°C of temperature and very high levels of sun radiation. Such a dry and hot year underlines how challenging conditions can be in the Douro valley. Harvest was premature, in mid-August, to preserve freshness and guarantee great maturation. Despite its challenging conditions, the vines in the Douro are used to struggling with drought and heat and 2017 harvest showed red wines with beautiful color, great concentration and exuberant fruit.

Grape varieties

This wine is a blend of 50% of Touriga Franca, 30% Tinta Roriz, 10% Touriga Nacional and 10% Tinta Barroca.

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

100% in stainless steel vats.

Wine analyses

Alcohol: 13%

Total sugar: 0.6 gr/dm³

Total Acidity: 4.60 gr/dm³

pH: 3.90

Tasting Notes

Red vibrant fruit. This Lavradores de Feitoria red is extremely fruity, revealing ripe dark plums and cherry aromas. It is simultaneously fresh and fruity on the palate, with soft and elegant tannins. It is silky and with very well-balanced acidity. Generous fruit with an elegant and very savory finish.

Service Temperature: 18°C

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