

TRÊS BAGOS RESERVA

RED 2018 | DOC DOURO

It is the flagship brand of Lavradores de Feitoria, having been the first to be born from the concept of union: it brings together three indigenous grape varieties from the three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. With partial aging in wood, it is a profile that adds fruit, freshness and structure, a trio that guarantees a good potential for evolution in bottle. Good gastronomic potential and a range of "off-road" harmonization.

Winemaker: Paulo Ruão

Harvest: Manual in small cases

Grapes varieties: Tinta Roriz, Touriga Franca and Touriga Nacional

Vinification: Fermentation in inox and oak

Type of Soil: Schist

Aging: 50% in stainless steel, 25% in new French oak barrels and 25% in 2-year French oak barrels for 12 months

Age of vines: Above 30 years

Tasting notes

Color: Bright Red

Nose: Very aromatic, rich and complex. Aroma of very ripe red fruits such as blackberries and plums, supported by discreet and well-integrated vanilla.

Mouth: Very rich, with emphasis on the very ripe red fruits. Presence of tannins, smooth and balanced by a good acidity and structure. Complex, with a smooth and very pleasant finish.

Serving Temperature : 18.°C

Harmonization: To drink alone or at the table, dishes of white meat, red meat, game of feather and some dishes of game of fur. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 14,0%

Total Acidity: 5,30 g/dm³

pH: 3,77

Harvest: 2013 a 2018

Available in the following packages:

Bottles: 750ml / 1500ml

Units per packaging: 6 and 12 bottles in cartoon case and Magnum individual case

Selling: Cork Microgranulate

Bottle Model: Bordalesa