

TRÊS BAGOS GRANDE ESCOLHA

RED 2016 | DOC DOURO

A field blend in Vinhas Velhas over 60 years old and coming from different farms in Lavradores de Feitoria. Vinified with foot treading in traditional granite presses, it ages in French oak barrels, being selected the most balanced, to create a sublime blend. Ready to drink when launched, it reflects the best that is done in the Douro and, also for this reason, it is a wine with enormous aging potential.

Winemaker: Paulo Ruão

Harvest: Manual in small cases

Grapes varieties: Old vineyards

Vinification: Fermentation in granite presses and oak vats with prolonged maceration.

Type of Soil: Schist

Age of vines: Above 60 years

Aging: New French oak barrels, for 14 months.

Tasting notes

Color: Bright red, intense almost opaque

Nose: Intense and exuberant, it is fruity, very rich in aromas of very ripe dark fruit and spices from its aging in wood. Harmonious and quite complex.

Mouth: With a fresh and voluminous entry, it is fruity, elegant, with high level soft tannins and excellent acidity, which gives it a perfect balance. This balanced combination of power and elegance will contribute to your potential development. Due to its balance, it will benefit from a few years in the bottle.

Serving Temperature : 18.°C

Harmonization: More elaborate and complex dishes of red meat, game and fatty fish. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 14,5%

Total Acidity: 5,00 g/dm³

pH: 3,79

Harvest: 2000, 2001, 2003, 2004, 2005, 2007, 2008, 2009, 2011, 2014, 2015, 2016

Available in the following packages:

Bottles: 750ml / 1500ml

Units per packaging: 3 and 6 bottles in cartoon case and Magnum individual case

Selling: Cork Microgranulate

Bottle Model: Bordalesa