



DORAVANTE *"Red 2016"*

This wine is born from a mixed vineyard where Baga cohabitates with Touriga Nacional. We decided to take this partnership further and we harvested the grapes from these two varieties on the same day and fermented the grapes together in an oak vat where the wine also aged. We tried to capture the most delicate sides of these two Portuguese varieties, making a long and soft skin contact. The result is a wine full of elegance, delicate fruit and Atlantic character.

THE 2016 VINTAGE

The year 2016 was characterized by a very cold and rainy spring and a dry and hot summer. These grapes were harvested at the end of September. The high thermal amplitudes of the area and the cool Bairrada nights made it possible to obtain a wine full of freshness and depth.

Winemakers: Nuno do Ó & João Soares

Tech Sheet

REGION: D.O.C. BAIRRADA

VINTAGE: 2016

VARIETY: BAGA/TOURIGA NACIONAL (50/50%)

Nº BOTTLES: 3500

PRODUCER: V PURO

CLIMATE: Mediterranean with Atlantic influence. Large thermal ranges with hot days and cool wet nights.

SOIL: Clay and limestone.

WINEMAKING: Long and soft skin contact for 1 month in an oak vat.

AGING: 10 months in the same vat were it ferments. Bottled in September 2017 and aging in bottle ever since.

ANALYSIS

Alcohol: 12,9 %

pH: 3,52

Total acidity: 5,7 g/l

Volatile acidity: 0,68 g/l

Residual sugar: 1,0 g/l

TASTING NOTES

Red and violet color, reveals notes of cherry, pepper and tobacco. In the mouth it has an herbal freshness, with very fine tannins and long after taste.

OTHER NOTES

This wine has the potential to age for many years in the bottle. Store bottles in a cool place. Drink at a temperature of 16°C to 17°C.

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