

Vintage:  
**2017**

dos  
**lusíadas** ♦

Eleivera Tinto  
Douro

Grapes:  
**100% Touriga Nacional**

Region/Appellation:  
**Douro, Portugal**

Alcohol by Volume:  
**14.5%**

Drinking Window:  
**Now-2023**

Certifications :

### Winemaker Notes

The wine is a beautiful deep purple hue with intense aromas of flowers, exotic fruit and red fruits. It is very elegant with mineral notes. The palate displays a softness with nice structure, good weight and depth. It is a very well balanced and fresh wine.

### Vineyard

The terroir is composed of highly altered schist soil on the surface with a subsoil of unaltered schist from 30-40 cm.

### Winemaking

Grapes are hand-harvested at maturity into small 20kg crates. Vinification occurs in small tanks with a long vatting of more than 4 weeks. The wine is then matured in concrete tanks and French oak barrels for 2 to 4 years.

### Food match

Iberian ham, prime rib and roast fingerling potatoes, and beef teriyaki.

Best enjoyed between 16-17°C.

