

Vintage:
2016

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Pinteivera Tinto
Douro

Grapes:
**100% Touriga
Nacional**

Region/Appellation:
Douro, Portugal

Alcohol by Volume:
14%

Drinking Window:
Now-2027

Certifications :



Winemaker Notes

The wine is clear, deep black with sustained crimson highlights. Powerful on the nose showing dark fruit at first, along with some “garrigue” and spicy notes. Hints of cherries and prunes macerated in “eau de vie” can also be detected. The whole is underpinned by mineral notes of graphite. The palate is big and full supported by a impressive velvety structure. There’s flesh, weight and depth all rounded off by an incredibly long finish. The dark fruit comes through again, giving a crisp sensation enhanced by nice mineral tautness that endows freshness and balance.

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. Vinification in small closed tanks. The vatting period is very long for dry Portuguese wines and lasts nearly 4 to 5 weeks in order to increase the degree of polymerization of the tannins. Only the free-run wine is used. The wine is matured in 100% French oak barrels for 12 months with the percentage that goes into new barrels varying from year to year.

Food match

Pluma de cochon, braserade and Provence-style confit of lamb.

Best enjoyed between 16-17°C.

