



### PRODUCER PROFILE

Estate owned by: The holding Gestvinus  
Winemaker: José Maria Soares Franco  
Total acreage under vine: 375  
Estate founded: 2007  
Winery production: 200,000 Bottles  
Region: DOC Douro  
Country: Portugal

## Tons de Duorum Red 2017

### WINE DESCRIPTION

Tons de Duorum is inspired by the bright colors that result from the reflection of the sun on the Douro River ("tons" means color nuance), creating different tones in the vineyards. This wine expresses the terroir of the fantastic Douro region, the result of a unique interaction between nature and human effort. Made from a blend of Touriga Franca, Touriga Nacional and Tinta Roriz sourced from the Castelo Melhor and Costodio vineyards.

### WINE PRODUCTION

Upon arrival at the winery, the grapes are de-stemmed and gently crushed, followed by pre-fermentative maceration at low temperature between 10°C - 12°C for 3 days. Fermentation takes place in stainless steel tanks at controlled temperature below 25°C.

### TASTING NOTES

Tons is ruby red in color with violet tones. The nose is dominated by aromas of strawberries, raspberries, blackberries, and prunes, blending beautifully with spicy secondary aromas from barrel aging. Well-balanced acidity, soft and ripe tannins, and a persistent finish result in an elegant wine.

### FOOD PAIRING

Pair with red meats, barbecue, rich pasta, and hard cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta Castelo Melhor and Quinta do Custódio
Vineyard size:	325 acres
Soil composition:	Schist
Training method:	Guyot and Cordon Royat
Elevation:	1,312 feet
Vines/acre:	1,200-2,000
Yield/acre:	2 tons
Exposure:	Northern/Northeastern
Year vineyard planted:	1980; 2007
Harvest time:	September-October
First vintage of this wine:	2008
Bottles produced of this wine:	360,000

### WINEMAKING & AGING

Varietal composition:	50% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers and delestage
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 and 300 L
Age of aging container:	2-3 years old
Type of oak:	French and American oak
Length of aging before bottling:	6 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	2.0 g/L
Acidity:	5.2 g/L