

TRILHO

pormenor

Bottling:

29th October 2020

Chemical Analysis:

Alcohol: 13,00% vol.

PH: 3,50

Total Acidity: 6,44 g/dm³

Volatile Acidity: 1,02 gr/l

Total Sugar: 0,60 g/dm³

So₂ Free: <15 mg/dm³

So₂ Free: 50 mg/dm³

Grapes

Tinta Roriz

Tinta Barroca

Touriga Franca

Quantity Produced and Bottled:

3.158 bottles 750ml

60 bottles 1500ml

Producer

Pormenor Vinhos

Vinification:

Trilho Pormenor Red 2019 was produced with a blend of typical red grapes from Douro Region, Tinta Roriz, Touriga Franca and Tinta Barroca.

The vines are planted at the plateau of, Alijó at more than 650mt and vines over 80 years old in, transition soils from schist to granite.

2019 was a warm vintage with low productions. Also, low humidity provided fast maturations to the grapes. Due to the altitude of this vines, the maturation is always very slow and the grapes are picked later than usual.

In 2019 were picked on the last week of September in order to achieve a good and natural acidity with a balanced maturation.

After a careful selection by hand, the fermentation was natural - spontaneous - with indigenous yeasts, without any yeasts additions, in open and very old oak wood vats Balseiro - that, were used in the past, for Port wine.

The grapes are gently foot trodden and disposed in three different ways on the wood vat:

- with the all bunch and stalks.
- with half of the bunch and the rest with, no stalks.
- with no stalks, only grapes.

Fermentation and long maceration for eight weeks with, pump over done by hand to, a very light and with minimum extraction.

After a light press, this wine aged for 24 months in used French oak barrels - 225lt and 500lts - for 24 months.

This wine was naturally stabilized and unfined before bottling, so it may produce natural sediments after a period of time, in bottle and, as all our wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.

Tasting Notes:

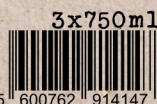
Bright red in color, on the nose reveals discreet, with predominant freshness, green, minerality and red fruit.

On the palate keeps fresh, light, predominantly with a strong minerality, elegant and not very lush.

In continuous growing, this wine becomes light with predominant fresh notes, red fruit and green tannins.

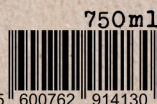
The ageing on the barrels is very discreet and well integrated with medium - long finish.

For immediate consumption despite it ageing potential and predictable good evolution in the bottle



3x750ml

5 600762 914147



750ml

5 600762 914130



1500ml

5 600762 914239



pormenor

PORMENOR VINHOS, LDA

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