

LAVRA ALTITUDE

RED 2023 | DOC DOURO

Wines that express Douro directly, through a blend of indigenous grape varieties planted at altitudes above 450 metres. Produced from young vines and aged in stainless steel, they have a fresh and fruity profile. Uncomplicated wines, ideal for everyday consumption, on their own or to accompany relaxed meals. In red wines, freshness and acidity are sought, achieved with grapes planted in higher altitude plots.

Winemaker: Paulo Ruão

Grapes: Tinta Roriz, Touriga Franca, Touriga Nacional e Tinto Cão

Type of Soil: Schist

Age of Vineyards: Average of 20 years

Harvest: Manual harvesting in small boxes

Vinification: Fermentation in stainless steel

Ageing: Stainelss steel

Tasting Notes

Color: Red Ruby.

Nose: Clean, very elegant and quite fruity. It has notes of cherry and ripe plum, which blend with notes of cassis give it an aromatic complexity that makes it a very rich and interesting wine.

Mouth: Fruity and fresh, it opens up with vibrant notes of cherry and ripe plum, while soft tannins and balanced acidity add depth, complexity, and a long finish.

Serving temperature: 18.°C

Harmonization: To drink at the table, with starters, tapas, pasta and meat dishes. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 13,0%

Total Acidity: 5,1 g/dm³

pH: 3,74

Available in the following packages:

Bottles: 750ml

Unites per package: 6 and 12 bottles in carton case

Sealant: Micro granulated cork

Bottle model: Burgundy Esp