



pormenor

PORMENOR TINTO 2017

Bottling:

09th April 2019

Quantity

Produced and Bottled:

12.979 bottles 750ml

309 bottles 1.500ml

56 bottles 3.000ml

27 bottles 5.000ml

Producer:

Pormenor Vinhos

Chemical Analysis:

Alcohol: 13,40% vol.

PH: 3,54

Total Acidity: 5,70 g/dm³

Volatile Acidity: 0,70 gr/L

Total Sugar: <0,6 g/dm³

So² Free: 19 mg/dm³

So² Total: 54 mg/dm³

Winemaking:

Pedro Coelho,

Alexandre Figueiredo



Vinification:

Pormenor Red 2017 was produced with a blend of typical red grapes from Douro Region. Tinta Roriz, Tinta Amarela, Touriga Franca and Rufete.

Vines with +60years old planted over 500mts altitude in Soutelo do Douro - Cima Corgo.

2017 was a very warm harvest were the most difficult was to achieve a good level of freshness as well good maturation and contained alcoholic degree. The harvest started on the 16th of August and finished on the 29th August, this Pormenor Tinto pretends to be fresh and elegant wine with contained aromas and medium length finish.

Fermentation and maceration with natural yeasts and minimum Intervention for 25 days In stainless steel and typical stone lagar.

Ageing In old French barrels - 225lts and 228lts - for 18 months until bottling.

Grapes:

Tinta Roriz, Tinta Amarela, Touriga Franca and Rufete.

Tasting Notes:

Violet in color, on the nose reveals discreet in the beginning, with predominant freshness, green, mineral and light wet stone . On the palate is slightly exuberant, predominantly with a strong minerality. Elegant and not very lush. In continuous growing, this wine becomes light with predominant fresh notes, light red fruit, and a small touch of wet stone. The ageing on the barrels is very discreet and well integrated with medium-long finish.

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

www.pormenorvinhos.pt

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As per all Pormenor wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.