



Duas ÁRVORES

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BOTAS TINTO 2016



COMPANY: Duas Árvores celebrates the friendship and the dream of two great friends to reconnect with their Lusitanian roots. Their surnames, Castanheira and Oliveira, two typical Portuguese trees, inspired the brand's name. Their goal is to create wines that express the full character of the vineyards and traditional grape varieties of the Douro. Wines balanced between concentration, complexity, and elegance.

TASTING NOTES: Light-colored wine. Aromatically fruity and elegant with slight floral notes. Smooth and fresh on the palate. Ideal to drink on its own or to accompany fish and white meat dishes. Should be served between 13 and 16°C.

VINIFICATION: The harvest was carried out manually under perfect weather conditions in the second week of September 2016. The grapes were carefully selected and destemmed. The Tinta Roriz grapes fermented in stainless steel vats at low temperatures with light skin maceration. The Touriga Nacional grapes fermented in used French oak barrels. The wine aged in used French oak barrels (4th and 5th year) for 12 months.

TECHNICAL INFORMATION

Region: Demarcated Region of Douro
Sub-region: Cima-Corgo | Pinhão Valley | Mendiz Valley
Soil Type: Schist
Vineyards: Botas
Age of Vines: 10 years
Grape Varieties: 80% Tinta Roriz and 20% Touriga Nacional
Density per ha: 4400 plants on average
Altitude: between 500 and 550 m
Harvest Period: second week of September 2016
Harvest Method: Manual, grapes transported in 20 kg boxes
Bottled: March 2018
Production: 2000 bottles
Alcohol: 13%
Total Acidity: 5.0 g/L (Tartaric Acid)
Volatile Acidity: 0.4 g/L (Acetic Acid)
pH: 3.65
Total Sugars: 0.0 g/L
Total Dry Extract: 26 g/L