

BOTAS 2018 DOURO | TINTO



COMPANY: José Castanheira and Luís Oliveira, two great Luso-Brazilian friends for more than 50 years, dreamed of reconnecting with Portugal. As wine enthusiasts, especially Douro wines, they decided to invest in the region and purchased Quinta da Marcela, with the aim of creating wines that express the full character of the traditional Douro vineyards and grape varieties. Their wines are balanced, showcasing concentration, complexity, and elegance. BOTAS is the vineyard planted at the highest altitude, over 500 meters above sea level, and is shaped like a boot.

TASTING NOTES: The BOTAS vineyard naturally produces fresh, fruity, smooth, and elegant wines with a pleasant and persistent flavor, to be enjoyed at any time of the year.

**REGION: Douro DOC** 

SUB-REGION: Cima Corgo, Pinhão Valley, Mendiz Valley

VINEYARDS: 10/25 years old, planted at 500 meters altitude, on schist soil.

GRAPE VARIETIES: 80% Tinta Roriz and 20% Touriga Nacional.

VINIFICATION: The harvest was carried out manually under perfect weather conditions in the second week of September. The grapes were carefully selected and destemmed, with fermentation in stainless steel vats under automatic temperature control. The wine was then aged in used French oak barrels for 12 months.

TOTAL PRODUCTION: 3500 bottles of 75 cl.

## ANALYTICAL DATA:

- Alcohol: 13% vol.
- Total Acidity: 5.5 g/L (Tartaric Acid)
- Volatile Acidity: 0.5 g/L (Acetic Acid)
- pH: 3.60
- Free SO2 at bottling: 20 mg/L
- Total SO2: 60 mg/L
- Dry Extract: 29.7 g/L