



Duas ÁRVORES

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FIELD BLEND 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: Wine with a ruby color. Aromatically fruity and elegant with slight notes of spices. On the palate, it presents an excellent balance between acidity and firm, mature tannins. Should be served between 15 and 17°C.

VINIFICATION: The harvest took place manually under perfect weather conditions in the third week of September 2016. The grapes were carefully selected and destemmed. They fermented in stainless steel vats with automatic temperature control. Aged in used French oak barrels (3rd and 4th year) for 16 months.

TECHNICAL INFORMATION

Region: Demarcated Region of Douro
Sub-region: Cima-Corgo | Pinhão Valley | Mendiz Valley
Soil Type: Schist
Vineyards: Quinta da Marcela, Botas, and Dom Vasco
Age of Vines: 10 years and 30 years
Grape Varieties: Touriga Franca, Tinta Roriz, Mourisco, Touriga Nacional, Tinta Barroca, and various from old vines
Density per ha: 4400 plants on average
Altitude: between 100 and 550 m
Harvest Period: September 16, 2016
Harvest Method: Manual, grapes transported in 20 kg boxes
Bottled: March 2019
Production: 6665 bottles
Alcohol: 13.5%
Total Acidity: 5.0 g/L (Tartaric Acid)
Volatile Acidity: 0.5 g/L (Acetic Acid)
pH: 3.66
Total Sugars: < 0.6 g/L
Total Dry Extract: 29.7 g/L