



Duas ÁRVORES

DUAS ÁRVORES G.R 18
DOURO TINTO



COMPANY: Duas Árvores celebrates the friendship and dream of two great friends to reconnect with their Lusitanian roots. Their surnames, which correspond to two typical Portuguese trees, inspired the brand's name. As they both love wine, especially Douro wines, they decided to invest in the region and bought Quinta da Marcela with the goal of creating wines that express the full character of the traditional vineyards and grape varieties of the Douro. Wines balanced between concentration, complexity, and elegance.

TASTING NOTES: A wine with intense color, presenting aromas of ripe red fruits, floral notes, and some spice. Elegant and full-bodied, with present, round, and mature tannins, well balanced with a moderate acidity. Long persistence on the palate. Excellent potential for aging in the bottle for more than 20 years. Should be served between 15° and 18°C.

VINIFICATION: The harvest was carried out manually in perfect weather conditions in the last week of September. The grapes were rigorously selected and partially destemmed. Fermentation took place in Lagar with automatic temperature control. Aged in new high-quality French oak barrels for 30 months.

REGION: Douro DOC

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

VINEYARDS: Quinta da Marcela and Botas, between 15 and 40 years old, planted at altitudes between 100 and 550m in schist soil.

GRAPE VARIETIES: 75% Touriga Nacional and 25% mixed from old vines

BOTTLED: March 2021

TOTAL PRODUCTION: 2733 bottles of 75 cl

ANALYTICAL DATA: Alcohol - 15% vol. • Total Acidity - 5.4 g/L (Tartaric Acid) • Free Sulfur - 25 mg/L • Total Sulfur - 79 mg/L • Volatile Acidity - 0.7 g/L (Acetic Acid) • pH - 3.60 • Dry Extract - 33 g/L • Total Sugars <1.0 g/L

WINEMAKER: Diogo Frey Ramos