



Duas ÁRVORES

DUAS ÁRVORES G.R 20
DOURO TINTO



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: An intense-colored wine, 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 harmonious acidity. Long persistence on the finish. Excellent aging potential in the bottle for over 20 years. It should be served between 15° and 18°C.

VINIFICATION: A limited number of bottles are produced only in exceptional years. The harvest was planned for the third week of September under perfect climatic conditions. All the grapes were pre-selected and destemmed. Fermentation took place in stone lagares with automatic temperature control. The aging and malolactic fermentation were carried out in 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, aged between 15 and 40 years, planted between 100 and 550m altitude in schist soil.

GRAPE VARIETIES: 75% Touriga Nacional and 25% various old vines

BOTTLED: March 2021

TOTAL PRODUCTION: 2733 bottles of 75 cl

ANALYTICAL DATA: Alcohol – 15.5% vol. • Total Acidity – 5.6 g/L (Tartaric Acid) • Free Sulfur – 25 mg/L • Total Sulfur – 60 mg/L • Volatile Acidity – 0.6 g/L (Acetic Acid) • pH – 3.70 • Dry Extract – 37 g/L • Total Sugars <0.6 g/L