



Duas ÁRVORES

DUAS ÁRVORES RES.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. Their goal is to create 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 complex and concentrated wine with an intense ruby color. The aroma recalls ripe red and black fruits well-integrated with toasted notes and spices. It presents a firm structure of mature tannins with a long and pleasant finish. It should be served between 15 and 17°C.

VINIFICATION: The harvest took place manually in perfect weather conditions in the third week of September. The grapes were rigorously selected and destemmed. They fermented in stainless steel tanks with automatic temperature control. The wine aged in new and second-year French oak barrels for 24 months.

REGION: Douro DOC

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

VINEYARDS: Quinta da Marcela, Botas, and Dom Vasco, between 10 and 40 years old, at altitudes between 100 and 550m.

GRAPE VARIETIES: Touriga Nacional, Tinta Roriz, Tinta Amarela, Touriga Franca, Sousão

BOTTLED: March 2021

TOTAL PRODUCTION: 8000 bottles of 75 cl

ANALYTICAL DATA: Alcohol: 14.1% vol. • Total Acidity - 5.3 g/L (Tartaric Acid) • Volatile Acidity - 0.6 g/L (Acetic Acid) • pH - 3.62 • Dry Extract - 32 g/L • Total Sugars - 0.0 g/L