



# Duas ÁRVORES

DUAS ÁRVORES RES.19  
DOURO TINTO



**COMPANY:** Duas Árvores celebrates the friendship and 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. The 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 red and ripe black fruits, well integrated with toasted and spicy notes. It presents a firm structure of mature tannins with a long and pleasant finish. 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. Part of the fermentation took place in stainless steel tanks with automatic temperature control, and another part in lagares for 10 days.

Aged for 24 months in new and used French oak barrels.

**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 2022

**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 - 29 g/L • Total Sugars - 0.0 g/L