



Duas ÁRVORES

DUAS ÁRVORES RES.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: 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 was carried out manually under 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, aged between 10 and 40 years, planted between 100 and 550m altitude.

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

BOTTLED: July 2023

TOTAL PRODUCTION: 8840 bottles of 75 cl /150 magnum

ANALYTICAL DATA: Alcohol - 14.8% vol. • Total Acidity - 5.3 g/L (Tartaric Acid) • Volatile Acidity - 0.5 g/L (Acetic Acid) • pH - 3.71 • Dry Extract - 32.8 g/L • Total Sugars - <0.6 g/L