

CASA DA RÉSSA

CASA DA RESSA GRANDE RESERVA RED 2021



Winemakers: Paulo Nunes and João Costa

Region: Douro

Sub-region: Baixo Corgo

Denomination: DOC Douro

Grape Varieties: Old Vines (Field Blend)

Vinification: Manual harvesting in boxes of 20 kg. Pre-fermentation maceration is followed by spontaneous fermentation, incorporating a percentage of stems in stainless steel tanks at controlled temperatures. Post-fermentation maceration occurs for at least 15 days.

Ageing: 18 months in 500L French oak barrels.

Tasting Notes: Vibrant ruby colour. Rich aroma with spicy notes and hints of forest fruits, alongside balsamic nuances. On the palate, it is elegant and delicate, showcasing a silky texture and solid structure, with polished and sophisticated tannins. The refined and lengthy finish indicates exceptional ageing potential.

Technical information: Alcohol 13,5 | pH 3,5 | Total Acidity 5,6g/l | Sugar ≤ 0,1g/l

Bottling: May 2023

Capacity: 0,75l/1,5l

Packaging: 6-bottle cardboard box

Bottle EAN code: 5600677605529

Box EAN code: 15600677605533