

CASA DA RÉSSA

CASA DA RÉSSA RESERVA RED 2021



Winemakers: Paulo Nunes and João Costa

Region: Douro

Sub-region: Baixo Corgo

Denomination: DOC Douro

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca

Vinification: Manual harvest in 20 kg boxes. Pre-fermentation maceration is followed by spontaneous fermentation, with a percentage of whole bunches, in stainless steel tanks under temperature control. Post-fermentation maceration lasts for at least 15 days.

Ageing: 18 months in 500L French oak barrels and stainless-steel tanks.

Tasting Notes: Bright, open ruby colour. The aroma reveals notes of red berries, subtle floral tones and spices, combined with a balsamic component from barrel ageing that adds complexity. On the palate, it shows a rounded structure, freshness, and great elegance, with a long and persistent finish.

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

Bottling: May 2023

Capacity: 0,75l/1,5l

Packaging: 6-bottle cardboard box

Bottle EAN code: 5600677605512

Box EAN code: 15600677605519