



GRAPES

We selected grapes of the Tinta Roriz, Touriga Franca and Touriga Nacional varieties, all produced on our Urze Estate; to create a balanced wine with the firm tannins of Tinta Roriz, the rock rose notes and the soft tannins of Touriga Franca, and the aromas of black fruit and berries, with strong fresh floral notes of Touriga Nacional.

HARVEST

In 2017, there was a lack of rain and an intense heat (warmest year in the last 86) felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid “water stress”.

Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

VINIFICATION

The wine is vinified in our Winery in Quinta das Marvalhas, in Almendra, the heart of Douro Superior.

Our Winery is equipped with the latest technology and enables complete control of temperature, essential for our region of extreme climates. When grapes arrive at the winery, we eliminate clusters which are not in perfect conditions. After total de-stemming, the grapes are crushed softly and pass through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 days at 22°C.

TASTING NOTES

Medium in colour, aromatic bright wild blackberry and fig aromas dominate the nose, balanced with elegant ripe black fruits on the palate.

This wine matches meats, cheeses and most Mediterranean cuisine.

Serve between 15 and 16 °C.

VINHA DA
URZE
DOURO

família Roboredo Madeira

TECHNICAL NOTES

HARVEST 2017

APPELLATION: DOC DOURO

LOT: VUT17 (40% Touriga Nacional, 30% Tinta Roriz and 30% Touriga Franca)

VINEYARDS: Quinta da Urze in the Douro Superior

WINE AGING: 8 Months on stainless steel (60%) and French 500L used casks (40%).

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.40 g/L (tartaric acid)

VOLATILE ACIDITY: 0.60 g/L (acetic acid)

pH: 3.67

Free SO₂: 21 mg/L

SO₂ Total: 53 mg/L

Residual Sugar: 4.30 g/L

BOTTLING: JUNE 2019

EAN: 560 671 054 511 1

SCC 14 (Cx 6): 156 067 105 451 18

SCC 14 (Cx 12): 156 067 105 451 25



VINHADAURZETINTO