



GRAPES

We selected grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in URZE Estate. The use of three varieties brings together the firm tannins of Tinta Roriz, the rock rose notes and soft tannins of Touriga Franca and the aromas of black fruits and berries together with the very marked fresh floral notes of Touriga Nacional.

HARVEST

2022 was one of the hottest and dry years ever. After a winter with low rainfall, in Spring there were very high temperatures and the Summer was very hot. These caused a decrease in production yield and erratic maturations, which led to a very careful harvest and accurate work at the Winery.

VINIFICATION

Grapes were vinified in our Winery at Quinta das Marvalhas in Almendra, in the heart of Douro Superior, which is equipped with the latest technology and enables complete control of temperature,

essential for our region of extreme climates. After grapes arrive at the winery, we eliminate clusters which are not in perfect condition. The grapes are then vinified with total de-stemming, soft crushing and thermal shock followed by a period of cold pre-fermentative maceration in the wine press for about 12 to 24 hours. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24 and 26° C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

TASTING NOTES

The wine's nose is very fresh and intense with notes of wild black fruits and black cherries balanced with seductive hints of licorice. The aroma becomes more complex due to subtle notes of wood. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture, as well as a very persistent finish that strongly displays the intensity of the wines from the Douro Superior.

This wine pairs with meats, cheeses and most Mediterranean food.

VINHA DA
URZE
DOURO
Família Roboredo Madeira

TECHNICAL NOTES

HARVEST: 2022

APPELLATION: DOC DOURO

LOT: VUGRT22 (75% Touriga Nacional, 15% Touriga Franca and 10% Tinta Roriz)

VINEYARDS: Urze estate in the Douro Superior

WINE AGING: 12 Months in American and French barrels.

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.70 g/L (tartaric acid)

VOLATILE ACIDITY: 0.50 g/L (acetic acid)

pH: 3.56

Free SO₂: 17 mg/L

SO₂ Total: 93 mg/L

Residual Sugar: 0.95 g/dm³

BOTTLING: OCT 2024

EAN: 560 671 056 310 8

SCC 14 (Cs3):156 067 105 631 05



VINHA DA URZE GRAND RESERVA