



GRAPES

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

The wine is vinified in the cellar of our Quinta das Marvalhas in Almen-dra, in 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. After grapes arrive at the winery, we eliminate clusters which are not in perfect condition. After total destemming, 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

This wine is dark in color, followed by ripe blackberry, fig and black cherry aromas with lightly integrated oak. It is a medium body, with an elegant texture and forward fruits on the palate. This wine matches with meats, cheeses and most Mediterranean cuisine. Serve between 15 and 16 °C.

VINHA DA
URZE
DOURO
Família Roboredo Madeira

TECHNICAL NOTES

HARVEST: 2022

APPELLATION: DOC DOURO

LOT: QBRVT22 (45% Touriga Nacional, 35% Touriga Franca and 20% Tinta Roriz)

VINEYARDS: Urze estate in the Douro Superior

WINE AGING: in stainless steel and 8 months in American and French barrels.

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.6 g/L (tartaric acid)

VOLATILE ACIDITY: 0.50 g/L (acetic acid)

pH: 3.63

Free SO₂: 16 mg/L

SO₂ Total: 61 mg/L

Residual Sugar: 0.6 g/L

BOTTLING: SEPT 2024

EAN: 560 671 056 211 8

SCC 14 (Cx 6): 156 067 105 621 15 SCC 14

(Cx12): 156 067 105 621 08



VINHA DA URZE RESERVA TINTO