

rapazotes



RED DE RUA 2020

 2400

REGION **DOURO DOC** • SUB-REGION **CIMA CORGO**



TINTA
AMARELA



TOURIGA
NACIONAL



TOURIGA
FRANCA



Selective manual harvesting in 20 kg boxes.



Alcoholic fermentation in traditional granite lagares with foot treading. Aged in used 225 L French oak barrels. Lightly filtered wine; may develop a fine natural sediment.



Vertical Press



French Oak
15 months



January
2022



5+ years



Deep ruby color



Pronounced aromatic intensity, with floral notes, red and black fruit, spices, toasted oak, and vanilla. Showing development.



Dry on the palate, with medium acidity and medium, velvety tannins. Pronounced intensity, with red and black fruit and spice notes. Medium-bodied, persistent, with a long finish.



Pairs well with meat and fish dishes, pasta, fusion cuisine, vegetarian dishes, and tapas.

NUTRITIONAL INFORMATION

ENERGY 84 kcal per 100 mL

ANALYTICAL DATA

ALCOHOL 14%

PH 3.77

TOTAL ACIDITY 5.0 g/L

TOTAL SO₂ <56 mg/dm³

TOTAL SUGARS <0.9 g/dm³

SERVING TEMPERATURE 16°C - 18°C

DECANTING RECOMMENDED 30-45 min

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