

rapazotes



RED  
**RESERVA 2021**

 3948

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



TOURIGA  
NACIONAL



TOURIGA  
FRANCA



TOURIGA  
AMARELA



Hand harvested in 20 kg boxes.



Pre-fermentative skin maceration followed by temperature-controlled fermentation in stainless steel tanks. Gentle pressing



French Oak



12 Months



Nov 2022



5+ years



Deep ruby-red color



Expressive aromas of ripe red berries, cherry, plum compote, sweet baking spices, and subtle cocoa notes



Balanced acidity and polished tannins support a rich and persistent palate, leading to a long and elegant finish



Grilled steaks, roasted meats, game dishes, aged cheeses, and Mediterranean cuisine

**NUTRITIONAL INFORMATION**

ENERGY **282 kJ/ 68 kcal per 100 ml.**  
CARBOHYDRATES **0.7 g/ 100 mL**  
SUGARS **0.1 g / 100 mL**

**ANALYTICAL DATA**

ALCOHOL **14%**  
PH **3.27**  
TOTAL ACIDITY **6.4 g/L**  
TOTAL SO<sub>2</sub> **<70 mg/dm<sup>3</sup>**  
**SERVING TEMPERATURE** **16°C - 18°C**  
**DECANTING RECOMMENDED** **30-45 min**

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