



DORAVANTE red 2017

This wine is born from a mixed vineyard where Baga cohabitates with Touriga Nacional. We decided to take this partnership further and we harvested the grapes from these two varieties on the same day and fermented the grapes together in an oak vat where the wine also aged. We tried to capture the most delicate sides of these two Portuguese varieties, making a long and soft skin contact. The result is a wine full of elegance, delicate fruit and Atlantic character.

THE 2017 VINTAGE

The year 2017 was characterized by a dry and warm spring, followed by a severe dry and hot summer. These grapes, generally picked at end of September, were harvested 15 days earlier this year. The high thermal amplitudes of the area and the cool Bairrada nights made it possible to obtain yet a wine full of freshness and depth.

Winemakers: Nuno do Ó e João Soares

Ficha Técnica

REGION: D.O.C. Bairrada

VINTAGE: 2017

VARIETIES: Baga (50%) / Touriga Nacional (50%)

Nº BOTTLES MADE: 4000 of 0,75L

PRODUCER: V Puro

CLIMATE: Mediterranean with atlantic influence. Large thermal ranges with hot days and cool wet nights.

SOILS: Clay and limestone.

WINEMAKING: Long and soft skin contact, for one month in na oak vat.

AGING: 10 months, in the same oak vat where it ferments. Bottled in September 2018 and aging in the bottle ever since.

ANALYSIS

Alcohol: 12,5 %

pH:3,37

Total acidity: 6,0 g/l

Volatile acidity: 0,65 g/l

Residual sugar: 1,5 g/l

TASTING NOTES

Reveals notes of cherry, pepper and tobacco with a hint of wet clay. In the mouth it has a herbal freshness, with very fine tannins and long after taste.

OTHER NOTES

This wine has the potential to age in the bottle.

Keep the bottles lying down in cool place.

Serve at 16°C-17°C.

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