

Canuco



pormenor
2021

Bottling:

25th January 2023

Chemical Analysis:

Alcohol: 11,30% vol.
PH: 3,52
Total Acidity: 5,80 g/dm³
Volatile Acidity: 1,02 gr/L
Total Sugar: <0,60 g/dm³
So₂ free: <15 mg/dm³
So₂ Total: 44 mg/dm³

Grapes:

Touriga Francesa
Tinta Barroca
Tinta Roriz
Tinta Amarela
Alicante Bouschet

Quantity produced and bottled:

13.618 bottles 750ml

Producer:

Pormenor Vinhos

Vinification

Canuco Pormenor was produced with a blend of typical grapes from the Douro Valley. Vineyards range from 25 to 45 years old and at altitude above 450m planted in different locations, all over 450 meters altitude.

Canuco means "small child" in Portuguese and represents the philosophy of this wine. Grown on younger vines by Pormenor standards, the wine can be enjoyed earlier transmitting a fresh, youthful exuberance. Round tannins and elegant fruit consistent with the transmitting the sense of place in the Douro Region.

The grapes were picked throughout September due to the different maturation from various vineyards in order to keep good acidity and moderate alcohol. After a careful selection at the sorting table, the grapes were gently pressed with partial whole cluster. Fermentation was natural, in stainless steel vats with indigenous yeasts only and short maceration. The wine aged for a year in stainless steel tank with a small part in 225-liter used French barrels until bottling.

As per all our wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives



6 x 750ml

750ml



PORMENOR VINHOS, LDA

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