



pormenor

TINTO 2019

Bottling:

08th November 2021

Chemical Analysis:

Alcohol: 13,50% vol.
PH: 3,58
Total Acidity: 6,10 g/dm³
Volatile Acidity: 0,90 gr/l
Total Sugar: 0,60 g/dm³
So₂ Free: <15 mg/dm³
So₂ Free: 72 mg/dm³

Grapes

Touriga Franca
Tinta Roriz
Tinta Amarela
Tinta barroca
Rufete

Quantity Produced and Bottled:

10.000 bottles 750ml
130 bottles 1500ml
18 bottles 3000ml
15 bottles 5000ml

Producer

Pormenor Vinhos

Vinification:

Pormenor Red 2019 was produced with a blend of typical red grapes from Douro Region, Touriga Franca Tinta Roriz, Tinta Amarela, and Rufete.

The vines are East and North faced with more than 60 years old planted over 500mts altitude in Soutelo do Douro - Cima Corgo.

2019 was a warm vintage with low productions. Also low humidity providing fast maturations to the grapes harvested in the last week of August in order to achieve a good and natural acidity with a balanced maturation.

We want this wine to be a Douro wine but with a fresh and elegant structure with contained aromas and a good and medium mouthfeel.

After a careful selection at the sorting table, the grapes were gently pressed. The fermentation was natural - spontaneous - with indigenous yeasts, without any yeasts additions, in stainless steel with a part of the volume with the stalks. Maceration during and after the fermentation for a total of four weeks with, light pumpovers in order to extract the minimum possible and achieve round and smooth tannins. The wine aged in used French oak barrels - 225Lt - for 20 months.

This wine was naturally stabilized and unfined before bottling, so it may produce natural sediments after a period of time, in bottle.

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

Tasting Notes:

Violet in color, on the nose reveals discreet, with predominant freshness, green, minerality a light hint of wood.

On the palate keeps fresh, light, predominantly with a strong minerality, elegant and not very lush.

In continuous growing, this wine becomes light with predominant fresh notes, red and black fruit, with the tannins well round and a small touch of wet stone. The ageing on the barrels is very discreet and well integrated with medium- long finish.

For immediate consumption despite its ageing potential and predictable good evolution in the bottle.



PORMENOR VINHOS, LDA

Sede/Cellar: Lugar de Gravio, 5120-084 Barcos, Tabuaço, Portugal
P.O. Box: Apartado 138, E.C. St. M. Feira, 4524-909 St. M. Feira, Portugal
Escritório/Office: Rua Dr. Elisio de Castro n. 57 Fr C, St. M. da Feira, 4520-213 St. M. Feira, Portugal

www.pormenorvinhos.pt

hello@pormenorvinhos.pt

+351 223 225 100



pormenor