

DOURO D.O.C.

TERRACES BLEND

RED WINE / 2021

Vineyard: In the Baixo-Corgo sub-region, the vineyard was replanted on schist terraces from the phylloxera period, with a high planting density and traditional Gouyot, set in an environmental setting, surrounded by native vegetation, which promotes biodiversity in the vineyard.

Soil: Pre-Cambrian schist

Varieties: Touriga Nacional 60% / Touriga Franca 35% / Sousão 5%

Harvest: Hand cut into 20kg boxes, mid-September.

Vinification: Total destemming. Fermentation in stone presses with cold pre-fermentation maceration for 2 days and alcoholic fermentation for 8 days with gentle pumping over. Ageing in small stainless-steel vats.

Tasting Notes: Ruby in colour, with an aroma of red berries from the forest, with fine notes of flowers. Enveloping and voluminous palate, balanced with soft tannins and refreshing acidity, which confer a gastronomic character to this wine.

Serving Temperature: 16°C to 18°C

Analytical Data: Alcohol 13,5% Vol; Total Acidity 5,3 g/L; pH 3,59;

Acidity Volatile 0,60 g/L; Total Sugars < 2 g/L

Winemaker / Owner - Mafalda Magalhães



KHEPRI

The Sacred Scarab, God of the Sun in ancient Egypt, represents the solar movement associated with rebirth, awakening expansion and new paths.

The same happens in the vineyard, where the sun and its exposure are essential for the wine's terroir.

