COLHEITA
2023
# DOURO
## WHITE WINE
PORTUGAL
*The Oldest Demarcated Wine Region of the World*

SOCALCOS DA
Carris




## COLHEITA WHITE 2023

***Region**: Douro*
***Designation of origin:** DOC Douro*
***Country of origin**: Portugal*
***Colour:** White*
***Winemakers:** Fernando Costa and Jorge Alves*

**Grape varieties:** 30% Viosinho, 25% Rabigato, 25% Gouveio, 20% Malvasia Fina.

**Winemaking**: After a selected and manual harvest, the grapes go through a smashing process and a complete cleansing. It follows a period of 8 hours maceration on skins to 10ºC to increase the reaction of the grape enzymes, that allow the flavour components extraction. Cold clarification and settling to 7ºC during 48 hours. Cultured yeasts are used to improve the alcoholic fermentation that occurs between 12ºC and 15ºC at least during 30 days.

**Ageing:** After the malolactic fermentation induced by inoculation, the wine spends 10 months in new French and American oak barrels. After bottled the wine spends 6 months in bottle.

### Technical Details

**Alcohol:** 13,17% vol. / **Total Acidity:** 4,7 g/dm3 (tartaric acid)

**Volatile Acidity:** 0,3 g/dm3 (acetic acid) / **pH:** 3,28 / **Extract:** 30,0g/dm3

### Tasting notes

**Colour:** Lemon- yellow

**Flavour:** Intense aromas of white fruits - apple and pear-; fresh notes of incense and white plum. Vibrant and appealing.

**Taste:** Fresh fruit, a beautiful balance between minerality, structure, and body. Good concentration and complexity. Good aftertaste.

**Storage:** The bottle should be kept horizontally in a temperature between 14º and 18ºC and 60% humidity, protected from light.

COLHEITA
2022
# DOURO
RED WINE
PORTUGAL
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SOCALCOS DA Carris




## COLHEITA RED 2022

***Region**: Douro*
***Designation of origin:** DOC Douro*
***Country of origin**: Portugal*
***Colour:** Red*
***Winemakers:** Fernando Costa and Jorge Alves*

**Grape varieties:** 40% Touriga Nacional, 40% Tinta Roriz, 20% Touriga Franca.

**Winemaking**: After a selected and manual harvest, the grapes go through a smashing process and a complete cleansing. It follows a period of 24 hours maceration before fermentation on 30ºC to increase the reaction of the grape enzymes, that allow the colour and flavour components extraction. Cultured yeasts are used to improve the alcoholic fermentation that occurs between 22ºC and 24ºC at least during 10 days.
Malolactic fermentation is induced with temperature control.

**Ageing:** After the malolactic fermentation induced by inoculation, the wine spends
6 months in French and American oak barrels. After bottled the wine spends 6 months in bottle.

**Technical Details**

**Alcohol:** 14,5% vol. / **Total Acidity:** 4,7 g/dm3 (tartaric acid)

**Volatile Acidity:** 0,6 g/dm3 (acetic acid) / **pH:** 3,73 / **Extract:** 30,0g/dm3

**Tasting**

**notes**

**Colour:**

Ruby

**Flavour:** Intense aromas of wild fruits - blackberries and blueberries- and of fennel and white pepper. Complex and fresh flavour.

**Taste:** very elegant, fine balanced, round tannins and strong aftertaste.

**Storage:** The bottle should be kept horizontally in a temperature between 14º and 18ºC and 60% humidity, protected from light

LBV
2020

# 20 PORTO 20
## LATE BOTTLED VINTAGE

PORTUGAL

*The Oldest Demarcated Wine Region of the World*

SOCALCOS DA
Carris




## PORTO LBV 2020

***Region**: Douro*
***Designation of origin:** DOC Douro*
***Country of origin**: Portugal*
***Year:** 2020*
***Colour:** Red*
***Winemakers:** Fernando Costa and Jorge Alves*

**Grape varieties:** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca.

**Winemaking**: It occurred between the first and second weeks of October. the grapes were destemmed and vinified according to the traditional method of Port wine. The fermentation that turns the natural sugar of the grapes into alcohol takes place under controlled temperatures.

**Wine Stage:** In spring of 2021, the wines were selected for their profile and their Late Bottled Vintage potential. The final batch was aged in French oak casks, and bottled in March 2023.

### Technical Details

**Alcohol:** 19,5% vol. / **Total Acidity:** 4,3 g/dm3 (tartaric acid)

**Volatile Acidity:** 0,22 g/dm3 (acetic acid) / **pH:** 3,87 / **Extract:** 147,6g/dm3

### Tasting notes

**Colour:** Dark and dense ruby, with garnet nuances.

**Flavour:** Intense with fine and complex aromas of black and red fruits. The notes of cassis and soft vegetal aromas create a refined and focused ensemble.

**Taste:** Strong and vigorous palate with delicious flavours of wild fruits and robust tannins. A wine of strong structure and body. A LBV with the profile of a classic Vintage.

**Usage:** Ready to be drunk. No need to decant. To be served in a temperature between 16ºC –18ºC.

**Storage:** The bottle should be kept horizontally in a temperature between 14ºC and 18 ºC and 60% humidity, protected from light.