

DESAFINADO RESERVA



2019

DOC DOURO RED WINE

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz e
Tinta Barroca.

WINEMAKING & AGEING

Fermented in stainless steel vats, followed by
aging for 12 months in French oak.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Deep ruby red wine, with aromas marked by
ripe black truffles like plums and blackberries.
Delicate touch of vanilla from aging in oak
barrels.

THE REGION

It was on the valley of the Douro river that the oldest wine designation of origin in the world was born, demarcated and legislated in 1756 under the direct influence of the Marquis of Pombal. The valley, decorated with vines uniquely arranged on terraces that are giving a unique and unmistakable landscape to the region, is classified as World Heritage since 2001 by Unesco. Although particularly difficult to work with, these soils besides being excellent for the longevity of the vineyards, make true the possibility to obtain very concentrated and unique wines. The Douro region is highly influenced by microclimates arising from the irregularity of the reliefs around it. As a consequence, Douro wines are rich and fresh, full-bodied and elegant with an unparalleled profile.

ANALYTICAL DETAILS

Alcohol Content	14,0%
Total Acidity	5,5 (+/-1)
pH	3,5 (+/-0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,160
EAN	5600965803019
ITF	15600965803016 6
Bottles/Case	504
Bottles/Pallet	6.960
Case Weight (Kg)	0.022
Cases/Layer	21
Layers	4
Cases/Pallet	84

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