

VICENTE DOURO RED

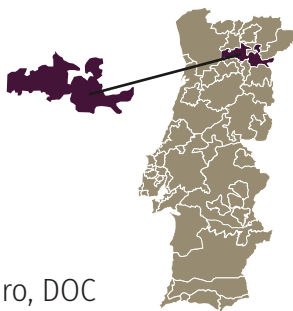


An exclusive wine with a limited quantity

Produced only in the most exceptional years, Vicente is made with Touriga Nacional grapes carefully chosen and selected by Vicente Faria himself. With a marked colour, this wine reveals excellent intensity with well-integrated wood notes from its 18 months of ageing in oak barrels.

● TYPE: Red Wine

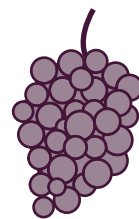
DENOMINATION



Douro, DOC

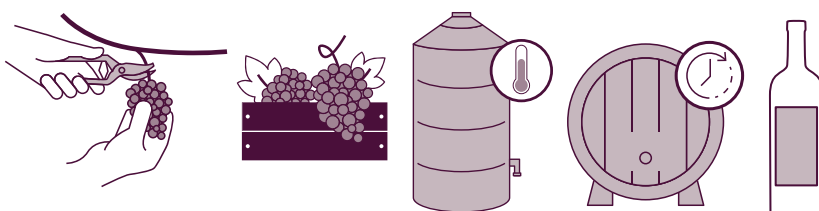
GRAPE VARIETIES

100% Touriga Nacional



TECHNOLOGY

Grapes harvested manually, transported in small boxes and later selected. Alcoholic fermentation at a controlled temperature, with pre-fermentative maceration in cold. Aged in oak barrels for 18 months.



SPECIFICATIONS

Total Acidity
5,4 g/l (tartatic acid)

Alcoholic degree
14%

Temperature
Serve between 14°C and 17°C

Consumption
Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle more than 15 years.



AROMA
Fruity complex of ripe red fruits and spices.



FLAVOUR
The right intensity and aromatic quality, fruity and full of very ripe red fruits. Firm tannins of high quality, balanced and very good acidity.



ENJOY WITH
Alone or with friends, with red meat, game meats and cured cheeses.



CONTAINS: SULPHITES

LOGISTICS

Bottle



Capacity: 0,75 L
Dimensions: 29,9 x 8,15 cm
Weight: 1,40 kg
Barcode:
5601815 921419

Box



Units per box: 6
Dimensions: 24,6 x 16,3 x 30,0 cm
Weight: 8,75 kg
Barcode:
5601815 921426

Pallet



Europallet (120 x 80 cm)
Layers: 7
Boxes/pallet: 77
Units/pallet: 462
Dimensions: 120 x 80 x 165 cm
Weight: 696,75 kg

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

www.vicentefaria.com | info@vicentefaria.com | +351 229 260 067