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# Torno e Vara LIMITED EDITION

RESERVA RED 2019 | DOURO DOP



## Characteristics

Designation: DOP Douro  
Region: Baixo Corgo, Douro, Peso da Régua  
Altitude: 90 m – 320m  
Vineyard Age: 90–125 years  
Alcohol: 16% vol.  
pH: 3.93  
Aging potential: 25 years

## Grape varieties

Touriga Nacional | Touriga Franca | Tinta Amarela  
Tinto Cão | Tinta Roriz | Rufete

## Vinification

Partial destemming. Fermentation in traditional lagares and in barrels. Aged for 8 months in French oak barrels.

## Douro Demarcated Region



Soil  
Schist



Thermal amplitude  
High

PRODUTO DE //  
PRODUCT OF  
**PORTUGAL**

Serving temperature  
16–18°C | Decant 1 hour before serving

## Viticulture

Integrated Production Mode is a high-quality agricultural system that prioritises sustainability and environmental preservation. It serves as a balanced middle ground between intensive conventional agriculture and organic farming. Produced in low-yield vineyards with indigenous grape varieties, using traditional and manual pruning systems. Grapes are harvested and manually selected into 20 kg boxes.

## Tasting Notes

Color Deep, bright ruby.

Aroma Notes of ripe red and black fruits, with a subtle hint of spices.

Palate Structured and well-balanced, with smooth tannins and a persistent finish.

A gastronomic wine that reflects the classic Douro terroir.