

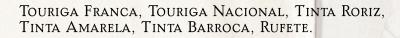
Invincible

Vinho Tinto · Red Wine

2023

DOURO- DENOMINAÇÃO DE ORIGEM CONTROLADA

WINEMAKER'S NOTES



Harvested from older, leased vineyards neighbouring our property in Casais de Douro, the grapes were chilled over-night before triage and destemming. After a warm fermentation using wild/indigenous yeasts, the wine had a short post fermentation maceration, and was racked to barrel shortly after pressing for MLF. The wine was aged for 18 months in French oak barrels of which 30% were new.

After assemblage, the wine was fined with Vegecol, a plant based fining agent, and bottled with a coarse filtration.

A COMPLEX NOSE THAT IS SPICY AND AROMATIC, WITH AN ABUNDANCE OF DARK FRUIT FLAVOURS AND A MINERALITY FROM THE SCHIST SOILS OF THE REGION SUPPORTED BY GENEROUS OAK AROMATICS. THE PALATE IS RICH AND FULL, WITH LAYERS OF TEXTURE, FIRM YET ELEGANT TANNINS AND A LENGTHY FINISH.

13.5% Alc/vol
pH ~ 3.63
Volatile Acidity ~ 0.3 g/dm3
Total Acidity ~ 5.6 g/dm3
Free SO2 ~ 25 mg/dm3
Total SO2 ~ 62 mg/dm3
Total Sugars ~ 0.1

