

Domini Plus

CLASSIFICATION

DOC

TYPE

Red

GRAPE VARIETIES

Touriga Nacional (15%), Tinta Roriz (30%), Touriga Francesa (45%) and Tinta Barroca (10%).

REGION

Douro

VINEYARD AREA

5,5 hectares located in the Douro Superior.

TYPE OF SOIL

Schist

WINE PRODUCTION

11,700 Litres

TASTING NOTES

Colour: Deep red with some brownish tints.

Aroma: Rockroses, litchis, jam, spicy and floral (violets).

Palate: Fruity, persistent, round and with smooth tannins.

Final Palate: Long

VINIFICATION

Fermentation was carried out with full skin contact at a temperature of 28oC.

AGEING

8 months in new american oak casks.

DATE OF BOTTLING

February 2004

SHELF LIFE

7 years after bottling

ANALYSES

Alcohol: 14.6%

Total Acidity: 6.3 gr/tartaric acid

pH: 3.32

SERVING SUGGESTIONS

It should be served at 16o / 18oC with roasted and grilled red meats. Soft cheeses.

STORAGE

Bottles should be laid down at a temperature of 12oC and humidity of 60%.

HISTORY

Domini-plus is a joint venture that brings together two wine makers, Domingos Soares Franco and Cristiano van Zeller, with the purpose to optimise the excellence of Douro grapes and wines.