

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Avidagos Tinto 2021

Location: Right bank of the Douro River, the vineyards range from altitudes of 120 meters to 250 meters, arranged in terraces with different solar exposures.

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Marufo, Sousão

Vintage Year: 2021 The year was characterized by some fluctuations in temperature and annual precipitation values, considered a normal and dry year, contributing to an increase in production compared to the historical value of the last 10 years in the region. Harvest began on August 27th, with excellent acidity and alcohol indicators. The timely harvest allowed the rains that fell during September not to harm the phenolic levels of the grapes, resulting in the harvest reaching an ideal ripeness point, yielding structured and elegant wines.

Vinification and Aging: Manual harvesting with transportation in 20kg crates, with a first grape selection in the vineyard, followed by a second selection on the sorting table and mechanical destemming with minimal crushing. Pre-fermentation maceration for 48 hours, fermentation with some whole berries in stainless steel tanks with controlled fermentative yeast, gentle extraction for 7 days at a controlled temperature between 23 and 25°C. The entire batch undergoes aging for up to 24 months in stainless steel tanks.

Tasting Notes: Bright and open ruby color. On the nose, it presents notes of red fruit, cherries, spices, and florals characteristic of the Douro, as well as a more resinous component that adds complexity. On the palate, the structure is fresh, round, elegant, and complete, characteristics that make it impossible to dissociate from the warm area near the river but also from the cooler and more elegant area of the region, the Baixo Corgo, where the vineyards are located. Long and persistent finish.

Summary Analysis: Alcohol 13.5 / pH 3.6 / Total Acidity 5g/l / Total Sulfur 103mg/l / Sugars ≤ 0.1 gr/100ml / Energy value 81 kcal/100ml

Production: 38,500 bottles 750ml

Logistics Information:

Bottle EAN code: 5600330820542

Case EAN code: 56003308205428

Pallet EAN code: 156003308200000006

Bottle dimensions: 325x77x77

Net bottle weight: 750g

Gross bottle weight: 1200g

Type of box used: Cardboard

Box dimensions: 335x155x225

Box weight: 7.2Kg

Number of bottles per box: 6

Number of boxes per row: 25

Number of rows per pallet: 5

Number of boxes per pallet: 125

Number of bottles per pallet: 750

Pallet type: Euro pallet

Pallet dimensions: 180x80x120

Pallet weight: 900Kg

Allergens: Sulphites

Nutritional Values: Calories: 81 Kcal/100ml

Ingredients list: Grapes, preservatives (sulphites), acidity regulators (tartaric acid), stabilizing agents (gum arabic, potassium polyaspartate)

Others: Aging: 24 months in stainless steel tanks

Serving temperature: 14°C-16°C