

VINEADOURO

Heritage Grande Reserva Red 2021



"Vineadouro Heritage is not merely a wine – it's a living expression of the Douro's roots – crafted for those who value time, vineyard and elegance." Born from old vineyards in the Douro Superior, this wine celebrates the region's soul. Made exclusively from native varieties, reveals an elegant, profound and authentic character with remarkable aging potential.

VINEYARD

From the historic plot "Vinha da Coitadinha", planted with century-old vines at 450 m altitude. Rooted in deep schist soils and traditional terraces, expresses a extraordinary biodiversity reflected in the wine's complexity and depth.

GRAPE VARIETIES

A genuine Douro field blend, predominantly composed of Rufete, Touriga Franca, Casculho, Tinta Amarela, Bastardo and Tinta Roriz.

CLIMATIC YEAR

A dry, cold winter followed by a mild spring



promoted balanced budburst. The hot, dry summer produced small, concentrated berries, resulting in lower yields but wines of great intensity, structure and aging potential.

WINEMAKING & AGING

Hand-harvested grapes fermented in traditional granite lagares with spontaneous yeasts. A long maceration followed to ensure fine tannin extraction and aromatic depth. The wine aged for 18 months in new French oak barrels (medium toast), gaining structure, complexity and elegance. Bottled with light filtration to preserve authenticity and aging capacity.

TECHNICAL DATA

Alcohol - 14 % (abv)

Total Acidity - 5.9 g/L (tartaric acid)

Volatile Acidity - 0.6 g/L (acetic acid)

pH - 3.59

Residual Sugar - <1 g/L

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TASTING NOTES

Deep ruby colour with garnet highlights. Complex aromas of ripe wild berries, rockrose and fine spices, wrapped in elegant oak notes. Full-bodied on the palate, with firm tannins, balanced acidity and a smooth, enveloping texture. The finish is long and harmonious, revealing nuances of cocoa, tobacco and schist minerality – a true expression of the Douro Superior.

RECOMMENDED CELLARING

With firm structure, balanced acidity and extended oak ageing, this wine shows excellent longevity. Under proper cellaring conditions, it will evolve gracefully for over 10 years, gaining in complexity, smoothness and depth.

SERVING RECOMMENDATIONS

Serve at 16 °C and decant before serving. Pairs beautifully with roasted meats, rich textured dishes and aged cheeses, as well as contemporary cuisine featuring intense flavours.

OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.



*Brevemente
disponível*