



TECHNICAL:

Wine: Lupucinus 2012 –SELECTION

Denomination: DOURO DOC – DOP DOURO

History / Origin: D. João I graced João Gomes with the Lordship of Lubazim in Alto Douro, for his achievements in the battle of Aljubarrota in 1385, a daughter came to marry Gonçalo Vaz de Castro, grandson of Mor-Bailiff of the King. The Farm Lubazim remained as belonging to Castro family until today. The grapes that gave rise to this wine, came from this farm, which has different exposures, south, east and west.

Wine varieties: wine has 45% Touriga Nacional, 30% Touriga Franca and 25% miscellaneous (T.Amarela, Shyrah, Sousão, Old Vines)

Winemaking: The grapes are harvested by hand, for boxes of 25 pounds at its optimum maturity, the aim being to present a vigorous maturity, leading to higher concentrations aromatic and polyphenolic. After gentle crushing and destemmed, the grapes are fermented in vats, claiming that the quality components present in the skins of very ripe grapes, passed gently into the wine.

Ageing: After malolactic fermentation the wine aged in used barrels from the 2nd and 3rd year French oak 300 and 400 liters, for about eight months, and part in stainless steel.

Tasting Notes: purple color with good depth, with a fresh and fruity nose. The palate is balanced with good tannins, excellent minerality which translates into an aftertaste very fine and appealing.

Analytical data:

Alcohol (% Alc/vol)	15% Alc./Vol -LABEL: 14,5%
Total Acidity (g / l tartaric acid)	4,8 g/dm3
Fixed Volatile Acidity (Acetic Acid)	0,6 g/dm3
pH	3,73