



TECHNICAL:

Wine: Lupucus Reserva de 2011

Denomination: Douro – DO DOURO_DOC

Breed (s) **GRAPES:** wine has 50% Touriga Nacional, 40% Touriga Franca and 10% old vines.

History / Origin: D. I John Gomes John graced 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, Mor-grandson of the Bailiff of the King. Quinta de Lubazim remained as belonging to the Castros today. The Castro family was based in High Douro (Quinta Lubazim) since 1395. This wine is made from grapes grown at the family vineyards, which has different exposures, south, east and west.

Winemaking: The grapes are harvested by hand, for boxes of 25 pounds at its optimal ripeness, the aim is to present a vigorous maturation, 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 films very ripe grapes, passed gently into the wine.

Stage: After malolactic fermentation the wine aged in barrels used for the 2nd and 3rd year French oak 300 and 400 liters for approximately 12 months.

Tasting Notes: Purple/black with gorgeous aromas of cedar, dark cherry and licorice on the nose, it coats the palate with rich, luscious flavours of dark chocolate, espresso roast and juicy black cherry adorned with good moderating acidity. It's medium-full bodied with a silky-smooth mouth feel and lingering finish of full-bore, delectable, briary berry with savoury herbs underpinned by supple tannin. **(Vic Harradine)** CANADA, Toronto

Analytical elements:

Alcohol (vol%)	13,92
Total acidity (g / l tartaric acid)	4,9
Fixed Volatile acidity (Acetic Acid)	0,6
Residual sugar (g / l)	3,0
pH	3,83