



## Banzo

### Red 2015

Produced at Quinta do Valdalágea from Touriga Franca, Touriga Nacional and Sousão grapes. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town of Peso da Régua, on the edge of Baixo Corgo and Alto Corgo, between the mountain ranges Meadas and Marão (North).

### Tasting Notes

Of medium intense Ruby color, Banzo red is young with aromas of red fruits and soft tannins. Serving temperature is between 15°C and 18°C.

### Technical information

Region:	Douro
Subregion:	Baixo Corgo - Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Covais and Valdalágea I
Age of strains:	25 years
Grape Varieties:	Touriga Franca, Touriga Nacional and Sousão
Density per ha:	4400 Plants
Sea height:	200 e 300 m
Harvest Period:	End of September 2015
Grape Harvest:	Manual, grapes carried in 20 kg boxes
Fermentation:	Automatic temperature controlled stainless steel vats
Bottled:	July 2018
Alcohol:	13.50% vol
Total Acidity:	4.90 g / dm <sup>3</sup> Tartaric Acid
Volatile Acidity:	0.70 g / dm <sup>3</sup> Ac. Acetic
pH:	3.77
Total Sugars:	<0.6 g / L
Total Dry Extract:	31.3 gm / dm <sup>3</sup>
Fill Free SO <sub>2</sub> :	15.0 mg / dm <sup>3</sup>
Production:	3335 bottles