



LAURA 2017

Country	Portugal
Region	Douro
Sub-region	Baixo Corgo
Climate	Mediterranean
Soil	Schist
Varieties	Touriga Franca, Touriga Nacional, Tinta Roriz, and others.
Classification	DOC
Harvest	2017
Winemaker	Jean-Hughes Gros
Vinification	Produced with grapes of 75 years vine, Crushed by foot in the traditional granit tank “lagar”. Fermentation ate 24°C for 6 days. Malolatic fermentation in stainless tank, then ageing in French oak barrels for 14 months.
Bottling	Fining and filtration before bottling. The wine is only released for the market after a minimum of 12 months in bottle.
Type	Red
Alcohol content	14,5% vol
Total Acidity	5,7 gr/dm ³
pH	3,72
Sugar	0,6 gr/dm ³
Colour	Deep ruby color
Aroma	Complex and intense aromas of dark fruits, spices, vanilla, plum, well balanced, elegant.
Taste	Round, fresh and complex, a lot of ripe fruits, well balanced with the oak, long finish with ripe tanins.
Bottle	Bottles of 0.75 lts and 1,5 lts.
Package	Wooden boxes with 2 bottle or card box of 1 bottle
EAN code / bottle 75cl	
EAN code / package	