



Colleja Tinto

Douro

Producer: Lua Cheia - SAVEN

Winemaker: Francisco Baptista

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz (Aragonez).

Year: 2016

Vinification: The grapes are crushed and destemmed followed by 12 hours pre fermentative maceration at 34°C to take advantage of natural endogenous enzymes, inoculation with selected yeasts; alcoholic fermentation for a min. of 10 days at 22°C – 24°C

Soil: Schist

Weather: Hot and dry

Colour: Intense ruby color

Aroma: Silky smooth intense blackberry and red plum fruit flavours combined with a creamy note of vanilla

Taste: Well structured, balanced, good tannins

Final Notes: Persistent finish

Gastronomy: Pairs well with Mediterranean cuisine and roasted meats

Alcohol: 13.5%

Acidity: 4.8 gr/L

Residual Sugar: <0.6 gr/L

pH: 3.73

Region: D.O.C. - Douro

Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions.



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