



MARAGATO RED GREAT RESERVE 2017

Prod./bottled by: Bruno Rocha

Winemaker: Bruno Rocha

Denomination: DOC – Douro

Location of vineyards: Upper Corgo; schist soil; 300m altitude; average vineyard: 25 years and old vines

Grape Varieties: Touriga Nacional and old vines

Vinification: Handpicked into small capacity plastic boxes; grapes are destalked and foot trodden in Lagares with temperature control

Maturation: 8 months in 300l French oak barrels

Filtration: Unfiltered wine

Chemical Analysis:

Alcohol content – 14.5%

Total Acidity – 5,0 g/dm³

pH – 3,70

Packaging:

Cardboard boxes with 6 horizontally placed bottles

European pallet with 12 boxes/9 rows (108 boxes total)

Dim. Pallet – 1.2 m x 0.8 m x 1.65 m; Total Weight – 875 kg

Tasting Notes:

Visual: Deep clear ruby color

Nose: Very complex, ripe red fruits with jam and chocolate aromas

Palate: Remarkable volume with a strong tannin structure. Long and pleasant finish.

