

LAVRADORES DE FEITORIA 18TH ANNIVERSARY

This is a monovarietal wine of Tinto Cão variety made with grapes from Quinta das Pias, located at 400 meters altitude and with south exposure. It was obtained this special wine from the 2016 harvest, with exceptional elegance and quality, difficult to obtain every year and which was decided to bottle and launch in 2018 to celebrate the company's "majority"



Producer	Lavradores de Feitoria
Country	Portugal
Region	Douro
Type	Red
Vintage	2016
Brand	Lavradores de Feitoria
Denomination	Doc Douro
Winemaker	Paulo Ruão
Grape varieties	Tinto Cão
Alcohol	14,50%
PH:	3.86
Total Acidity:	5.00G/dm3
Residual Sugar:	-

TASTING NOTES

Color: Garnet-red with reddish nuances.

Aroma: The nose is very elegant with a predominance of red fruit aromas surrounded by hints of spices, tobacco and coffee due to its barrel aging.

Palate: In the mouth it's intense, fine and very tasty, with aromatic hints of ripe red fruits. Very elegant, its tannins are smooth and velvety supported by a balanced acidity that makes it long and harmonious.

Food Pairing: Meat and game dishes well-structured and rich in flavor.

Boxes/Pallet: 108
Boxes/Layer: 18
Bottles/Box: 1
Boxes Type: Cardboard
EAN: 5604086319039
ITF: n.a.
Size: 1.5 Lt