

# D+D 2006

## **HISTORY**

The words "Duero- Douro", from Durius, have a pre-romanian root that carried a hydronomic meaning.

The Duero River runs through some of the world's most characterful wine areas.

In the production of this wine we selected grapes from vineyards at the highest altitude in Quinta Arnocelo, where the vines are wire-trained and are over 10 years old. The wine stayed in contact with the skins for 28 days before the malo-lactic fermentation was carried out in new French oak barrels. It then aged for 14 months in new French and American oak barrels before being bottled in September 2007.

**PRODUCTION:** 26,000 bottles of 0.75L and 1,200 magnums of 1.5L.

**GRAPE VARIETY:** Turiga Nacional, Turiga Franca and Tinta Rodiz (all our own grapes).

## **TECHNICAL DATA**

Alcoholic degree

pH 3.49

Total acidity 5.6

28° C / 24 days

ALCOHOLIC FERMENTATION

MALOLACTIC FERMENTATION 20° C / 30 days

AGEING TIME IN BARREL 14 months in Allier French oak and American oak

## **TASTING COMMENTS**

A deep carmine colour with a Prussian blue rim. Intense and complex on the nose with lovely balsamic, floral and classy oak aromas. Hints of white flowers and citrus fruit come through, such as orange blossom, lemon flowers and bergamot, together with spice, coffee, black liquorice, green tea, coffee beans and ripe black fruit, as well as lingering very intense slatey mineral notes. Powerful and opulent on the palate with soft tannins which promise good ageing potential. Excellent backbone with lots of volume and a very velvety texture. The oak is perfectly well integrated with the fruit.

