

Red Wine

Massorra - Family Special Wine 2017

Vinification and ageing

Fermentation occurred in traditional granite "lagares" where the grapes were foot trodden, followed by 24 months ageing in new french oak barrels. Before bottling the wine undergoes a slight filtration.

Grape Varieties

Made from Touriga Nacional, Tinta Roriz and Sousão, grown on the south bank of the Douro River, in Resende.

Aroma and taste

With intense aromas, impressive nose and extraordinary complexity and aromatic freshness, with notes of rock rose, wild fruits and spices.

Persistent, engaging and very gastronomic.

Can be aged up to 20 years.

Winemaker

Rui Cunha



Alcohol 13,5 % vol.

Fixed acidity 6,3

Residual sugar < 1,5 g/l

pH 3,48
