

## Red Wine

### Quinta da Massorra Tinta Roriz 2021

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#### Vinification and ageing

Fermentation occurred in traditional granite "lagares" where the grapes were foot trodden, followed by ageing in American 10 months in oak barrels. Before bottling the wine undergoes a slight filtration, ensuring a superb balance of fruit and oak.

#### Grape Varieties

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

#### Aroma and taste

Very concentrated, with balsamic oak notes and mature red fruit and violet aromas. Sweet, round, and matured and silky tannins, very balanced, with a long fresh finish.

#### Winemaker

Rui Cunha



Alcohol 13,5 % vol.

Fixed acidity 5,3

Residual sugar < 1,5 g/l

pH 3,55

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