



## **Maritávora N°4 Reserva Red 2018 Organic**

Wine DOC Douro

Varietals: Touriga Nacional (40%) Touriga Franca (30%), Tinta Roriz (20%) and others (10%).

Vinification: fermented and foot trodden in traditional stone lagares.

Ageing: aged in French oak barrels for 18 months.

Production: 8110 bottles of 750 ml.

Winemaker: Jorge Serôdio Borges

Alcohol: 14.5 % vol.

pH: 3.7

Total acidity: 6.2 g/dm<sup>3</sup> (tartaric acid)

Volatile acidity: 0.6

Residual sugars: 0.9 g/dm<sup>3</sup>