



Maritávora N°2 Grande Reserva Red 2015

DOC Douro - ORGANIC

Varietals: Touriga Nacional (50%) Touriga Franca (20%), Tinta Roriz (20%) and others (10%).

Vinification: fermented and foot trodden in traditional stone lagares.

Ageing: aged in new (90%) French oak barrels for 18 months.

Production: 3200 bottles of 750 ml packed in wooden boxes of 3, and 381 bottles of 1500ml.

Winemaker: Jorge Serôdio Borges

Alcohol: 15 % vol.

pH: 3.8

Total acidity: 5.4 g/dm³ (tartaric acid)

Volatile acidity: 0.7

Residual sugars: 0.7 g/dm³