



## **Maritávora N°2 Grande Reserva Red 2017**

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: 3300 bottles of 750 ml packed in wooden boxes of 3.

Winemaker: Jorge Serôdio Borges

Alcohol: 15.5 % vol.

pH: 3.7

Total acidity: 6.6 g/dm<sup>3</sup> (tartaric acid)

Volatile acidity: 0.6

Residual sugars: 0.6 g/dm<sup>3</sup>