

# Douro's New Legacy Reserva 2018

**MENIN**  
DOURO ESTATES

Red Wine | DOC Douro | Portugal

DOURO'S NEW LEGACY RESERVA 2018 was made from the rigorous selection of different vineyard plots that led to the commitment of all efforts. With a total area of 42 hectares on the property, we can find vineyard plots that have ages ranging from 45 to 100 years, leading to the need to interpret with extreme rigor all the evolution of the most diverse plots in order to assess the potential.

## SPECIFICATIONS

Alcohol: 14%  
Acidity: 5,7g / L  
pH: 3,71  
Total Sulfurous: 98mg / L  
Residual Sugar: < 0,6g / L

## AGEING

90% French oak and 10% American oak for 18 months.

## OENOLOGY

João Rosa Alves | Tiago Alves de Sousa

## GRAPE VARIETIES

60% old vines with 100 years of age and 40% Touriga Franca with 45 years of age..

## VITICULTURAL YEAR

The year of 2018 was characterized by a very dry and cold beginning. From March onwards, conditions changed significantly, with above-average rainfall throughout the spring, leading to high pressure from some diseases in the vineyard (mildew) and a drop in the amount produced. The summer continued to be quite mild and humid by the region's standards, but in August there was a complete reversal, with a sudden heat wave requiring extra effort from the vines. The water reserves in the soil created in the previous period proved to be providential, allowing for a fantastic evolution of maturations, with a truly unique final balance and quality.

## HARVEST

The harvest began on the 19th of September and lasted 28 days. During this period, breaks were taken to wait for the optimum maturation point of different plots, thus allowing the harvesting with tranquility. After the harvest, the grapes were transported to the winery in boxes of 18kg of maximum capacity, preserving all their integrity and quality.

## WINEMAKING

Careful selection of the grapes in a sorting table, followed by total de-stemming, crushing and transport by gravity to stainless steel fermentation tanks. Pre-fermentation maceration at low temperature for 48H, followed by alcoholic fermentation at controlled temperatures between 25-27°C. Given the high qualitative potential shown, there was an additional period of skin maceration, enhancing the structure, depth and complexity of the wine, after which it was transferred to 225l oak barrels.

## TASTING NOTE

DOURO'S NEW LEGACY RESERVA 2018 is a wine that presents an intense ruby color, very fine aromas of sour cherry, cassis and dark chocolate, which at the same time shows balsamic and cherry, nutmeg and peppermint nuances. It reveals a well-structured mouth, but full of harmony and freshness, with a long and persistent aftertaste.



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