



# H.O.

## ACHADO 2019

RED WINE | DOC DOURO | PORTUGAL



H.O. ACHADO TINTO 2019 results from the combination of different plots of old vines from the H.O., complemented with the Touriga Nacional, Touriga Franca and Sousão grape varieties. With different East, South and West sun exposures and a predominance of shale soils, the different plots are located at elevations ranging from 250 to 400 m in altitude. The plots of Vinha Velha have about 25 mixed grape varieties and are approximately 110 years old, resulting in a wine rich in complexity.

### Specifications

**Alcohol**  
14,5%

**Acidez Total**  
5,6 g / L

**pH**  
3,65



#### Casts

75% Vinhas Velhas  
15% Touriga Franca  
5% Touriga Nacional  
5% Sousão



#### Enology

João Rosa Alves e  
Tiago Alves de Sousa



#### Aging

18 months in oak  
barrels followed by 18  
months in bottle

### Wine Year

The 2019 viticultural year was dry overall and subject to wide temperature swings, motivating different reactions in the many existing grape varieties. A very close monitoring was thus necessary in order to integrate and respect the individual evolution of each vineyard. A demanding but fundamental work, translating into an excellent phytosanitary state and an overall refinement of the quality of the year.

### Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by destemming, berry-by-berry picking, and crushing of the grapes, which are transported by gravity to the stainless steel fermentation tanks. After 48 hours in pre-fermentative maceration at low temperatures, the alcoholic fermentation took place for 10 days where, depending on the grape variety and parcel, a protocol of pumping over and delestages was carried out. After malolactic fermentation, the different components aged in 225L oak barrels for 18 months. After bottling, the wine aged for another 18 months in the bottle.

### Tasting Notes

H.O. ACHADO TINTO 2019 is a wine with a ruby color and deep intensity. In the aroma, it is very complex, between notes of red and black fruit from the forest, "sous-bois", spice from aging in barrels and balsamic freshness typical of the terroir of H.O. In the mouth, it presents very fine and polished tannins that provide structure and finesse at the same time.

Vale de Maria,  
Caminho de São Martinho, Cumieira  
5030-077 Santa Marta de Penaguião  
Portugal

geral@mw.c.wine  
+351931 054

www.mw.c.wine

