

VILA REGIA

Red 2006

Douro DOC | Portugal



The Wine

Vila Regia is a wine from the Douro region, ideal at any time and with any meal. With an excellent quality/price relationship its range includes both a Red and a White.

Tasting Notes

Vila Regia Red 2006 has a red ruby hue. It has an intense bouquet, with ripe red fruit such as raspberry and strawberry prevailing, with some balmy notes of cedar and resin, as well as spices such as pepper. In the mouth it is a well-balanced wine, with aromas of ripe red fruit prevailing, a discreet acidity, well-wrapped round tannins and an elegant and harmonious finish.

Serving Suggestions

Vila Regia Red is ideal accompanying meals, preferably meat or cheese dishes. It should be served between 14° C - 16° C.

Varieties

Vila Regia Red is made from Portuguese vine varieties from the region, with a prevalence of Touriga Nacional, Touriga Francesa, Tinta Roriz and Tinta Barroca.

Winemaking

After soft stalk-removal and crushing the grapes were taken to stainless steel vats, where skin maceration and alcoholic fermentation took place. Intense macerations took place during this phase, through pumping-over. Temperature was controlled through a cooling and/or heating system at about 28° C. At the end of maceration, determined per vat and depending on the year's and the varieties quality, the wine was set apart from the masses, with that resulting from pressing being kept apart from the main yield. Malolatic fermentation was induced in highly controlled hygiene and temperature conditions.

Ageing and Storage

After the finishing fermentations the wine remained in stainless steel vats at the Vila Real Winery throughout the winter. During this period, and owing to natural low temperatures, a natural clarification through sedimentation of coarse particles was obtained. At the end of the winter the wine underwent its first transfer, with separation of sediments, and was taken to Avintes during the months of March and April. The final blend was made there from a selection from the numerous tasting sessions and analyses carried out during this time span. So as to preserve its highest quality the wine was bottled after careful finishing (fining and ultra-cooling). Its whole technology is geared for it to be drunk young. The bottle should be kept horizontally, in a cool and dry place, sheltered from light.

Technical Details

Alcohol: 12,89%

Total Acidity: 5,03 g / l (tartaric acid)

Sugar: 2,4 g / l

pH: 3,61



SOGRAPE VINHOS

"Só de um grande amor nascem grandes vinhos"
"Wines of passion"

