Barão da Várzea do Douro, Reserva Tinto, DOC Douro 2022

PVN0182022

Casa de Vila Nova

— Douro, Portugal

Richly fruited, appealing Douro red with well-tamed tannins.

2019 Vintage

Decanter World Wine Awards Silver 2022

Production

The indigenous red grapes are cultivated in fine soils with some schist in vineyards situated near Cambres, in the western part of the Douro valley and south of the river. The climate here is warm and dry. After fermentation a third of the wine spends 6 months in 2nd year French oak barrels, before the final blending and bottling.

Tasting note

Complex aromas of red berry, bramble fruit, sweet vanilla and toasty oak. The palate has blackberry and plum notes balanced by some savoury characters, bright acidity, a hint of pepper and ripe tannins.

Food Match

Roast lamb and pork, perhaps served with the classic Portuguese bean and rice dish Arroz de Feijà£o.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Doc Douro

Grape Varieties:
Touriga Franca 50%, Touriga Nacional 25%, Tinta Roriz 25%

Suitable for:
No

Bottle Barcode:
5600279060054