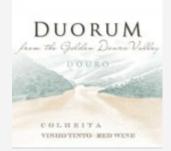


Kit #149A • W6

Duorum Colheita Tinto Douro Portugal 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Touriga Nacional/Blend

GEOGRAPHY Europe

COUNTRY Portugal

LARGER REGION Duriense

SMALLER REGION Douro

Rationale

It was not long ago that Portugal's Douro Valley was renowned exclusively for its fortified Port wines, such as Ruby, Tawny, Vintage or otherwise. However, the last ten-plus years has been a watershed of discovery for Portuguese vintners to make use of the same lauded grapes but rather than making Port, vinifying them into world-class still red wines.

Akin to left bank red Bordeaux, dry wines here in Portugal's Douro valley are built on the foundation of blends: with Touriga Nacional acting the part of Cabernet Sauvignon while the other grapes-Touriga Franca, Tinta Barroca, Tinta Amarela and the like- assuming the similar roles of Merlot, Cabernet Franc and Malbec. As with Port, dry wines styles range from light and fruity to sumptuous and smooth to dark and concentrated with all sharing flavors of dark fruit (plums, cherries and berries), floral (lavender and rockrose), herbal (varied) and signature graphite-scented schist, the region's signature rock. A

Coming from two celebrated vineyards- Quinta Castelo Melhor and Quinta do Custódio- Duorum, which is Latin for "from two," was founded in 2007 by João Portugal Ramos and José Soares Franco, two of Portugal's most renowned oenologists. Ramos, considered by many as the "King of the Alentejo," began his career as a pioneering wine consultant in the 1980s. Franco, on the other hand, spent almost 30 years as wine director for one of Portugal's most renowned wines: the Douro's fabled Barca Velha.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Purple Stained Tears: High

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry

Condition: Ripe, Jammy / Candied

BLUE FRUIT Blueberry • Boysenberry *Condition: Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Currant / Cassis • Black Plum

Condition: Ripe, Jammy / Candied

FLORAL Rose • Violet Condition: Fresh, Dried

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Sweet Potatoes • Olive (Black)

HERBAL Tea Leaf / Bergamot • Sage • Tobacco Leaf • Chicory

OTHER SPICES Licorice (Black) • Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes Oak Intensity: Medium

OAK INFLUENCE Caramel / Toffee • Cacao / Chocolate • Coffee / Bean • Toast

OXIDATION/NUTTINESS Walnut • Chestnut