



Coroa D'Ouro Red 2023

DOURO DOC

An easy-drinking red wine made from indigenous Douro grape varieties

Serving Tips: Goes specially well with light white meat dishes (chicken with peas, barbecued chicken), duck confit, pizza, lasagna, cannelloni, grilled rabbit.

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

S. João da Pesqueira (Cima Corgo),
Numão (Douro Superior)

GRAPE VARIETIES:

30% Touriga Nacional, 30% Touriga
Franca, 20% Tinta Roriz, 20% Tinta
Barroca

VINE'S AGE:

20-25 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation

AGEING:

In stainless steel vats until bottling
date

DATE OF BOTTLING:

2025

WINEMAKER:

André Pimentel Barbosa

TASTING NOTES

COLOUR:

Ruby

AROMA:

Intense, with notes of jammy red fruits

PALATE:

Fresh and fruity, with a long and
elegant finish

ANALYSIS

ALCOHOL:

13,20 % VOL.

RESIDUAL SUGAR:

<0,6 g/L

TOTAL ACIDITY:

5,2 g/L as Tartaric Acid

PH:

3,77

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 22,80 x 15,00 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,06 / 4,46

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085900299

ITF:

35601085299004

TARIFF CODE:

2204216910

LOGISTICAL INFORMATION

(75CL CS12)

DIMENSIONS (W X L X H):

(cm) 31,00 x 23,20 x 30,10

WEIGHT (GROSS/NET):

(Kg) 14,01 / 8,93

VOLUME:

(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 14

ITF:

45601085299001