

DOURO CLOS RED

QUINTA DO JAVALI

Clos Fonte do Santo “Cherry Tree Vineyard” Cherry Capsule 2019



The “cherry tree vineyard” is the highest altitude plot of our “Clos fonte do Santo”. The vines here are approximately 90 years old and the vineyard is located in the village of Ervedosa do Douro. As with all of our vineyards, it is farmed using biodynamic practices. In keeping with traditional methods in the Douro valley, this vineyard features a field blend of only native Portuguese indigenous grape varieties. The steep hillside location of the vineyard, with its schist soil composition, ranges in altitude from 600 to 750 meters and faces northeast.

Tasting notes

Light ruby color, such as the color of the red cherry. Exuberant and appealing nose. The aromas of red fruits dominate with a balanced maturation, without being exaggerated. Evidence for the notes of red cherry, gooseberry and raspberry. In the mouth, it is admirable the acid freshness in a red wine of the Douro, which positively reflects the influence of the location of these vines on a cooler terrain. The fruity notes, which are allied to the vibrant minerality, provide a proof marked by lightness.

Grape varieties

Co-planted field blend of 33 varieties.

Vinification and aging

The grapes for this wine are harvested manually and placed in 20 kg boxes. The wine then undergoes a spontaneous fermentation in inox tanks, with around 50% whole bunch fermentation. Following a gentle press, the wine is aged in used 500 liters French oak barrels. Unlike some other wines, this wine is not stabilized by cold, and it undergoes only minimal filtration.

Technical information

- Alcohol (%): 12,0
- Sugar (g/l): 0,9
- Total acidity (g/dm³): 5,6
- pH: 3,31

