



ALEGRA RESERVA RED

CAPACITY: 750ML

ALEGRA is more than a wine — it's an experience that invites you to slow down, connect with the present, and savour the beauty of each moment. Sourced from the vineyards of Alegria, Valeira and Trovisca, in the heart of the Douro, it reflects our terroir with authenticity. Aged in oak barrels, ALEGRA blends structure and freshness in a serene ode to the natural beauty of the Douro.



2023

TASTING NOTES

COLOUR

Medium intensity ruby

AROMA

The wine reveals pronounced aromatic intensity, with a fruity profile highlighting wild blackberry, cherry, and black plum notes. The presence of typical violet notes, characteristic of the "queen of Portuguese grapes," adds elegance to the wine. Meanwhile, oak aging adds an extra layer of complexity, bringing aromas of clove and black pepper, enriching the wine's aromatic character.

PALATE

On the palate, the wine is dry and well balanced, with firm and present tannins. The body is medium, but the acidity brings freshness that enlivens the palate, keeping the wine dynamic. The intensity is pronounced, with evident fruit and oak in the background, adding depth and complexity. The finish is long and lively, providing a persistent and satisfying sensation.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Nacional (50%), Touriga Franca (12%), Others (38%)

SPECIFICATIONS

Alcohol – 13,50% Total Acidity – 5,4 (g/l)
pH – 3,64 Residual Sugar – 0,60 (g/l)
Contains sulfites

WINEMAKING DETAILS

Viticulture:

2023 was hot and humid, with temperatures consistently above average until August. Rainfall was generous—especially in December 2022 and June—and continued into harvest, which complicated picking. To balance power and finesse, we hand-picked Touriga Nacional, Touriga Franca, and Tinta Roriz at peak ripeness.

Fermentation:

Fermentation took place in stainless steel tanks at 28°C. Daily pump-overs were performed to extract just the right amount of color, tannin, and structure, without overwhelming the elegance of the fruit.

Aging:

After fermentation, the wine was transferred into 500L French oak barrels for aging. 65% of the wine matured for 12 months in oak barrels (85% used, 15% new), while the remaining 35% rested in stainless steel tanks to preserve freshness. All barrels were French oak.

Winemaker:

Mariana Rosária

FOOD PAIRING

Pairs well with premium red meats such as filet mignon with wine sauce, mushroom risotto, and more intense cheeses.