AMEZTOY & ALMEIDA

TRANS-DOURO-EXPRESS

Cima Corgo 2023

The **TRANS-DOURO-EXPRESS** is a exploratory voyage through the region by way of a trio of wines that seek to express the characteristics of their place of origin.

The DOC is divided into 3 sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. Each has its own history, culture and above all climate, thus creating distinctive wines.

Localization
Cima Corgo – intermediate region, between Baixo Corgo and Douro Superior.

Climate
Mediterranean. Precipitation (annual average) 600mm

Soil
Schist

Winemaking
Fermentation and aging for 1 year and 8 months in concrete tank.

Grapes variety
Field blend of old vines

Tasting Notes
Lustrous red color. The nose reveals wild berries, jammy notes, and a subtle hint of mint. On the palate, it is round and full, with smooth tannins.
It truly tastes of Cima Corgo.

Alcohol: 13,50%
pH: 3,66
Residual sugar: < 2 g/L
Production: 5 000 bottles
Box units: 6
Box weight: 7,5 kg
Contains sulfites

Caminho Curral de Teles, Apartado 43, 5150-636 Vila Nova de Foz Côa | geral@ameztoyalmeida.com