AMEZTOY & ALMEIDA

TRANS-DOURO-EXPRESS

Douro Oriental 2023

The **TRANS-DOURO-EXPRESS** is an exploratory journey through the Douro, presented through a set of three wines that aim to express the characteristics of their origin.

The Demarcated Douro Region is divided into three sub-regions: Baixo Corgo, Cima Corgo, and Douro Superior (Eastern Douro). Each has its own history, culture, and, above all, climate, resulting in distinct wines.

Location
Douro Superior (Eastern Douro) – The easternmost region, located between Cima Corgo and Spain.

Climate
Mediterranean/Continental. Annual average rainfall: 300 mm

Soil
Schist

Winemaking
Fermentation and aging for 18 months in concrete tanks

Grape Varieties
Field blend from old vines

Tasting Notes
A vibrant and deep ruby hue. Enveloping aromas of ripe fruit, juicy figs, soft plums, and fragrant quince. A robust palate with pronounced structure.

Alcohol: 13.50%
pH: 3.62
Residual Sugar: < 2 g/L
Production: 4,000 bottles
Units per case: 6
Case weight: 7.5 kg

Contains sulfites.

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