

# TUELLA



## TUELLA DOURO DOC RED

2014

### VINTAGE OVERVIEW

The winter of 2013/2014 was rainy and mild with an exceptionally hot February; spring began rainy, but still warm. This weather conditions led to early bud burst and to rapid development of the vineyards.

The temperature fluctuations and thunderstorms that occurred in June and July caused some delay in vineyard and fruit development, but a dry and particularly mild August was ideal for grape maturation.

The vintage began earlier than usual and although there was some rain during it, the grapes were picked in perfect phenolic maturation, which made for very good wines.

### VINIFICATION

On arrival at the winery the grapes were subject to rigorous selection and then destemmed, gently crushed and conveyed into stainless steel fermentation vessels. Maceration was achieved through pumping over and rack and return and fermentation temperatures were maintained below 25°C. The fermenting must was separated from the skins before the end of the alcoholic fermentation, to limit the extraction of tannins.

### WINEMAKERS

Charles Symington and Pedro Correia.

### AGEING

Stainless steel vats and 400, 300 and 225 litre French and American oak casks.

### BOTTLING

Bottled from December 2015. Total Production: 35.000 cases (12x75cl)

### AGEING POTENTIAL

5 years.

### GRAPE ORIGINS

The grapes are sourced from the north-east quadrant of the Douro region, mostly from vineyards bordering the Tuella River, which lends the wine its name. Tuella is a fine example of the new style of wines coming out of the region, typified by the use of grapes drawn from old vines, vinified with the latest technology.

### GRAPE VARIETIES

Made from selected regional varieties, namely, Tinta Roriz (also known as Tempranillo in Spain) Touriga Franca and Tinta Barroca.

### COLOUR

Deep garnet.

### AROMA

Ripe red fruits and spices with minty notes.

### MOUTH-FEEL

Medium bodied, well balanced with sweet tannins.



### ANALYSIS

Alcohol: 13.5% vol.  
Volatile acidity:  
0.4 g/L (acetic acid)  
Total acidity:  
5.0 g/L (tartaric acid)  
pH: 3.71  
Total sugars (glu+fru):  
0.7 g/l



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