



## Rumansil 2012

### Quinta da Zaralhoa

**Winemaker:** Luis Cruz **Region:** Douro, Portugal

**Grapes:** Touriga Franca (25%), Touriga Nacional (25%), Tinta Barroca (25%), Tinta Roriz (25%)

**Profile:** Violet, dark chocolate, black fruit and spice.

**Grape Growing:** Non- certified organic. Vines are south and southwest facing which allows protection from the intense sun and a complex but delicate and low alcohol profile. Manual harvesting.

**Winemaking:** Manual harvest with pre-selection of grapes in the vineyard, after destemmed grapes ferment in traditional lagares with foot treading. artial aging in French Oak Barrels of 225 liters for 2 years. Before bottled, the different lots are selected for the final blend. After bottling, matures for one year, completing a 3 years aging process. The wines get the benefits of wood aging and also express the personality of the grape variety and terroir.

**More About the Wine:** Luis and Ana entered the world of wine 15 years ago when Luis's parents, Tony and Gabby, bought a beautiful property in the heart of the Douro Superior. The property was filled with abandoned vineyards and recovering them became the family's passion. Today, along with their young daughter, Rita, and new baby, Luisinho, they are committed to making some of the best wine the Douro has to offer.

**Alc:** 13%

**PH:** 3.81

**TA:** 4.38 g/L

**RS:** 0.6 g/L

**Sulfur:** 80ppm

**Soil:** Vertical schist

**Altitude:** 500m (1640ft)

**Vineyard Age:** 14 years

**Case Production:** 1250

**Pairing:** Beef Stew, Braised Beef, Ribeye, BBQ, Roast Mutton, Burgers  
**Cuisines:** Portuguese, American, Brazilian, Argentine