



LEGADO RED 2013

TYPE: Still **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Douro **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Legado represents a tribute to the best the Douro has to offer from Fernando Guedes and his team, a simple homage to Sogrape's roots. It embodies a return to where it all began 75 years ago, when a dream was followed; a dream that still today projects itself into the future.

TASTING NOTES

A ruby colour. This wine has an aroma of excellent complexity, with floral tones, notes of balsamic (resin and a touch of menthol), red fruit, minerality, hints of black pepper and a very well-integrated element of high-quality wood. On the palate, it has a lively acidity that conveys great freshness, robust and well-developed tannins, floral notes, red fruits and a touch of minerality that collectively invite a compelling and consistent finish.

HARVEST YEAR

2012-13 was characterised by a cold and rainy winter, and spring, that caused a significant delay to the vegetative cycle and irregular flowering. Summer was hot and dry, although there were downpours at the end of September and at the start of October that, in the interests of quality, led to stoppages during the harvest. The harvest started on average 8-10 days late with the grapes in a state of balanced maturation. The resulting wines were of an excellent standard.

WINEMAKER: Luís Sottomayor

VARIETIES

35% Touriga Franca, 15% Touriga Nacional, 10% Donzelinho, 10% Tinta Roriz, 5% Tinta da Barca, 5% Rufete, 5% Tinta Amarela, 5% Tinta Barroca, 10% other varieties

WINEMAKING

Vinified at Quinta da Leda in the Douro Superior, using advanced technology and select grapes from the old vineyards of Quinta do Caêdo. The grapes are subject to a rigorous selection process on the vine and again on arrival at the winery. After soft-crushing and total destemming, the grapes are transferred to stainless steel tanks or robotic 'lagares', where maceration and alcoholic fermentation take place. A long, smooth maceration follows, in order to ensure superior aromatic and polyphenolic extraction. Harnessing technology in this way helps the inherent quality present in the grapeskins transfer smoothly to the wine.

MATURATION

At the end of maceration, the wine is transferred to Vila Nova de Gaia. Further to final fermentation, it then ages in new French oak barrels for roughly 2 years. It is subsequently bottled without any form of finishing treatment.

STORE

The bottle should be stored horizontally, in a cool, dry place, away from light. This wine is ready to be consumed and will retain its quality for around 20-25 years.

SERVE

If stored for some years, a natural deposit will form in the bottle. Therefore, open with caution and decant for best results. This is a surprising wine that benefits from being opened a little prior to consumption. Serve at between 16°C-18°C.

ENJOY

Due to its elegant and complex profile, this wine combines wonderfully with high-quality meat dishes, game and cheeses.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,7 g/L (tartaric acid) | Sugar: 3 g/L | pH: 3,42

NUTRITIONAL INFORMATION

Alcohol: 11,1g/100mL | Sugar: 0,3g/100mL | Energetic value: 85kcal (357 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



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