



LILAS DOC DOURO 2014

Magnum Carlos Lucas Vinhos, Terroir d'Origin, Portugal

LCBO # 525667 | 13.0% alc./vol. | \$15.95 | Release: 12-May-2018

"There's something special about harmonious teamwork and its ability to create something greater than the sum of its parts. That sentiment applies to winemakers Carlos Lucas and Carlos Rodrigues, who have been making wines together since 1996, and to Portuguese wines in general, which are often blends of carefully selected local varieties. This 40% Touriga Franca, 30% Tinta Barroca and 30% Tinta Roriz features light floral and white pepper notes and a fresh, fruity, earthy palate. Sip this alongside some marinated chicken or pork skewers and it'll all come together." (Vintages panel, March 2017)

Terroir:

The Douro region is one of the world's oldest winemaking regions. The "Alto Douro" Wine Region is part of a small elite classified as World Heritage by UNESCO. The village of "Casal de Loivos" is located at the sub-region of Cima-Corgo where the vineyards are planted in schist soil and arranged in terraces, taking advantage of the diversity of indigenous grape varieties that this region has to offer.



Vinification:

Macerations 24 hours at low temperature in stainless steel tanks before starting the fermentation with selected yeast at controlled temperature. The fermentation lasted 15 days, with soft pumping. After the malolactic fermentation, it was transferred into a stainless steel tank, where it naturally decanted until the time of bottling.

Variety: Touriga Franca 40%, Tinta Barroca 30%, Tinta Roriz (Tempranillo) 30%

Residual sugar: 5 g/L

Serving suggestion and food pairing: Serve at ~17°C. Perfect with red meat dishes, such as grilled or roast lamb, steaks and game. Try also with wild mushrooms or sausages.



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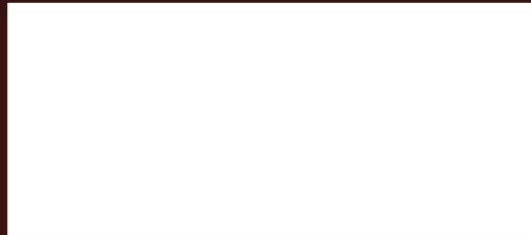
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