

## TECEDEIRAS COMEMORAÇÃO 20 ANOS 2018

The year 2001 marked the first harvest at Tecedeiras. In 2021, 20 years later and with this very special blend, we would like to celebrate with you the success of one of the first Douro wine brands that started its journey by creating non-fortified Douro wines.

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### TERROIR

Sourced from vines in various plots in the heart of the Cima Corgo sub-region, this blend contains a significant element of grapes from old vines and from newer plantations of extremely typical varieties, such as Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Roriz, Tinta Amarela and Tinta Barroca - the six main grapes that have always made up Tecedeiras main blends.

### TASTING NOTES

**Color** A darker, dense ruby red.

**Nose** Intense and complex, with principle notes of ripe red fruit, spices and even tobacco.

**Palate** A taut wine with tannins that are at once firm yet silky. On the palate, this wine comes into its own, revealing its spicier side. A very long +, persistent finish reflects this wine's distinctive personality.

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### IN THE CELLAR

Manual harvest and selection of bunches by hand. De-stemming and gentle pressing. Fermentation in granite "lagares" with foot treading. After ageing for 19 months in French oak barrels, the final blend is decided and the wine is lightly fined prior to bottling. Bottles are laid down in our cellar for one year before being released to market. All our wines are sealed with natural cork. No filtration or stabilization, meaning deposits can form with age. We recommend decanting.



**Winemaker:** Rui Cunha **Viticulture:** Miguel Soares

**Alcohol:** 14,8 %/vol. - **Total Acidity:** 5,4 g/l - **pH:** 3,56 - **Total sugar:** <0,6 g/l - **Total SO2:** 76 mg/l

Available in 0,75L, 1,5L and 3,0L formats.

Lima & Smith, Lda.

Portugal

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