

RISU DO ISAAC DOURO RED 2016

The passion we have and our interest in making new discoveries led us to look for new terroirs and new limits beyond Quinta do Isaac. **RISU do ISAAC** is the result of this search. Outstanding terroirs that have enabled us to create wines that express unique soils and climate that make us SMILE. We do what we are.

Vinification:

Manual harvesting took place during the month of September. Following careful selection, both in the vineyard and in the winery, fermentation took place in stainless steel tanks, with maceration for around 60 days. It was then aged for 18 months in 500-litre new and 2nd and 3rd use French oak barrels.

Grape varieties:

Touriga Nacional, Touriga Franca and Tinta Amarela

Tasting note:

Deep red colour with violet tones. Exuberant, fresh and complex aroma dominated by ripe fruit such as blackberry, with some floral aromas. It has firm, ripe tannins and balanced acidity. This combination, well wrapped in its large volume and body, gives a long and elegant finish.

Bottling:

Of this batch of 2000 litres, 2433 750-ml bottles and 54 1500-ml bottles were filled in August 2018.

Serving suggestion:

Recommended serving temperature: 16-17°C.

Ideal for accompanying:

Roast salt cod, pepper steak, red meat, game.

Enologist: Pedro Sequeira



RISU
DO
ISAAC

2016 Douro Doc Tinto

*O Vale do Douro é um presente
de emoções. Chão de mil
milénios, um rio de histórias,
um sol de ouro que agarra o
homem à terra com a paixão da
descoberta.*

Nós fazemos o que somos.