

DUCADO DO INFANTE RESERVA

Century old Fiuza is a family estate that developed a modern portfolio of wines, combining indigenous Portuguese grapes with international varieties. Our wines embody the essence and tradition of Portuguese winemaking at the same time appealing to modern wine lovers.

Mascarenhas Fiuza family is one of the most important noble families in Portugal and belongs to Marques de Fronteira, Ducado do Infante is a tribute to family ancestors.

CHARACTERISTICS

Appellation: Vinho Regional Tejo
Type of Wine: Red

Grape Varieties: Touriga Nacional and Alicante Bouschet
Harvest: Early October
Type of Soil: Clay-Limestone

Alcohol content: 13,5%
Total acidity: 4,06 g/l
pH: 3,67

Vinification: Pré-fermentative maceration to extract aromas and soft tannins. 3 months ageing in oak barrels.

TASTING NOTES

Color: Deep, intense, purple red color.

Nose: Black fruit aromas and hints of violets, cacao and spices.

Palate: Full body palate, with balanced acidity with velvety smooth tannins. Long and structured finish.

Drinking temperature: Drink at 16°C to 18°C (61°F to 64°F)

Food pairing: Recommended with roasted meat dishes, game, barbecue and ripe cheese.

AWARDS AND REVIEWS



Colheita Harvest 2016 90 Pontos /Points Wine Enthusiast	Colheita Harvest 2017 90 Pontos /Points Wine Enthusiast
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PACKAGING SPECIFICATIONS

Bottle capacity	Codes		Dimensions of 6 bottles case (mm)	Euro-pallet		Weight
	UPC	EAN		Quantity of 6-bottle cases	Dimensions (mm)	
750 ml	5 603802 40061 7	1 5603802 40061 4	321x243x165 (8,1kg)	105(21x5)	1200x800x1750	875 kg

FIUZA & BRIGHT, Sociedade Vitivinícola, Lda.

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