



**BARÃO DE VILAR**  
ESTABLISHED SINCE 1715

## SMILING DONKEY DOURO



### VINIFICATION

Harvest starts early September and after a careful selection of fully ripe grapes, were crushed and fermented stainless steel vats for 7 days with controlled temperature. A small parcel aged for 12 months in wooden casks.

### WINEMAKER

Álvaro van Zeller

### TASTING NOTES

The wine has a deep red colour, with elegant aromas of sweet and ripe red fruits combined with refined spice notes. An elegant structure and matured and round tannins, conferred by the aging in wood. Great balance and persistent finish.

### STORAGE AND SERVING

It should be served at a temperature between 16°C to 18°C. This wine is perfect to drink with cheeses, red meat and game dishes.

### ORIGIN

Douro DOC

### GRAPE VARIETIES

Touriga Franca, Tinta Roriz, Tinto Cão and Touriga Nacional

### VINTAGE

2018

### ALCOHOL

14%