

Aliança Foral Douro



Producer: Aliança Vinhos de Portugal
Winemaker: Francisco Antunes
Country of Origin: Portugal
Region of Origin: Douro
Grapes: Tinta Barroca, Tinta Roriz, Touriga Francesa
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Powerful red from the fabled terraced vineyards of Quinta dos Quatro Ventos

Tasting Note

A nose of ripe plum, blackberry compote and raisin, with hints of liquorice and warm spice. On the palate there are more dark plum flavours, pepper and spice, with red apple acidity and balanced tannins providing structure.

Producer Details

One of Portugal's largest and most progressive producers with 600 hectares spread across estates in five regions from Douro in the north to Alentejo in the south. Winemaker Francisco Antunes oversees what must be one of the most diverse ranges in Europe, from the 3rd largest Portuguese rose brand (Casal Mendes) to some of the country's most impressive premium reds from estates in Douro, Dao, Bairrada and Alentejo. Arguably, Francisco's greatest achievements lie between these extremes, a range of mid-priced wines from native varieties, full of character, quite distinctly Portuguese, but at the same time approachable and with fresh, modern fruit.

In The Vineyard

The hand-picked grapes are sourced from selected vineyards in the Douro Valley, where old vines are planted in schist soil in the 'patamares' system.

In The Winery

Fermentation takes place in stainless steel vats controlled at 30 degrees with maceration on the skins for 10 - 12 days in total.

Awards & Press

2013 Vintage: IWC 2015 - Silver

2013 Vintage: Sommelier Wine Awards 2015 - Bronze

2013 Vintage: "Inky purple fruit with a little touch of bay on the nose,' said team leader Jade Koch, going on: 'Juicy, dry palate and great acid. Dusty but well balanced, this will have good appeal to a lot of people.'" Sommelier Wine Awards 2015, Judges Comments

2012 Vintage: "Perfume, lovely ripe fruit, juicy nose. Concentrated, tangy, intense clean red fruits on the palate. Well priced." Judges comments, DWWA 2013

Food Recommendations

A delicious partner to veal, lamb, or a platter of firm mature cheeses