



# FACT SHEET

## EVEL, DOURO D.O.C., 2003 Red

Evel is the leading Douro Brand in Portugal. Its wines are produced in the famous vineyards of Real Vinicola, Quinta de Cidrô and Quinta do Casal da Granja respectively located in the S. João da Pesqueira and Alijó districts.

Those Quintas produce the finest grapes in the region whose blends provide the distinctive flavour and character of Evel wines.

This Evel Red 2002 is aged in Portuguese oak barrels.

### The Region

In 1758, the Douro area became the first demarcated wine region in the world. Better known for the production of Port, this region has always produced wines of great distinction marketed under the denomination Douro.

Located 100 kms east of the city of Porto the Douro Region extends 120 kms from west to east in the direction of the Spanish border and covers a total surface of 250.000 hectares of which 40.000 are planted with vines.

Characterised by schistous soil, the region has a sedimentary rock that is phosphorous with a vertical formation allowing the roots of the vine to penetrate deep into the subsoil to reach water and nutrients. The climate changes from cold and rainy winters to long summers with desert climate.

### Grape Varieties

Touriga Nacional  
Tinta Roriz  
Tinto Cao  
Touriga Francesa

### Wine Analysis

Alc. Vol.	13.19%
Total acidity	5.40 g/l
pH	3.57

### Tasting notes

The wine colour is a beautiful very dark red with violet tints. An intense aroma of berries, green tobacco and vanilla signal the excellent quality of this wine. A full-bodied mixture of round tannins and subtle oak integrate well with the berry flavours. A long finish completes the pleasure of tasting a most impressive wine.

Grilled or barbecued steak is a classic match for this full red. Roasted red meats in elaborately prepared sauces would go very well.

Vila Nova de Gaia, 21 de November, 2004

Written by:

Approved by:

*Gabriela Canossa*

*Jerry Luper*

