



MARITAVORA N°4 RESERVA DOURO TINTO

£24.50

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This small 15 hectare winery was founded in 1860 by Joseph Junqueiro and still remains in the family. Traditionally a supplier of grapes to the Cockburns Port house, in 2003 they started to release wines under their own label. Working with old vines, Maritavora are now one of the few Douro wineries to be fully certified organic.

The vineyards are at 500 metres above sea level, and can experience a 25°C day-night swing in temperature,

allowing them to make wines of great concentration yet freshness.

The grapes are fermented and foot trodden in traditional stone lagares to achieve a soft, even extraction. The wine is then aged in French oak barrels for 18 months.

Grape: 40% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz and 10% others

Tasting Notes: A red of tremendous power and depth, with layers of dark confit fruits, a hint of Christmas spice, white pepper and open broad-grained tannins. Long, complex and rich. A great red.

Food Match: Ideal with beef stew or other red meats and strong cheeses.

An alternative to: Red Bordeaux and Cabernet Sauvignon.

Closure: Natural Cork

Farming Practices: Organic -

Contains Sulfites

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