Odisseia Douro Red 2019



Region

The Douro region of northern Portugal takes its name from the Douro river, the longest in the Iberian Peninsula, which flows east to west from the Spanish border to the Atlantic Ocean. Though Douro is best known for its fortified wines, total production here is evenly split with its unfortified wines gaining greater recognition for quality using local varieties. The Douro's most unifying trait is varied soil types and vineyards being located on steep dry slopes either side of the river and its myriad tributaries on narrow rocky terraces.

Producer

Jean-Hugues Gros gained a wealth of experience after completing a degree in oenology, including working in Burgundy, California and Champagne. A love for the Douro region grew with experience working with the legendary Sandeman, and Quinta do Convento de São Pedro das Águias, a small Port Estate. In 2004 Jean-Hughes started Odisseia with a focus on producing high quality unfortified wines using indigenous grape varieties and optimising the diverse terroir. As well as being winemaker for his own wines, he is also a consultant oenologist for various Douro region estates.

Tasting Notes

Made from a blend of traditional Portuguese varieties then aged for five months in used French oak barrels. The result is a well-rounded and layered red with notes of black plum, red cherry and a touch of chocolate. The tannins are ripe and balanced giving structure to this very drinkable wine.

Food

Perfect with roast game, cured meat antipasti and well flavoured cheeses.

Technical Information	on			
Country	Portugal	Dry/Sweet Style	Dry	
Region	Douro still wines	Alcohol Content	14.5%	
Grape(s)	Touriga Franca (50%) Touriga Nacional (30%) Tinta Roriz (20%)	Closure Style	Cork	
		Organic/Biodynamic	No	
Туре	Red	Allergens	Milk:	No
Style	Smooth		Egg:	No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Vegan:	No No
Body Style	Medium bodied			
Sustainable	Yes-sustainable practices			



Richmond House, 1 The Links Popham Close, Hanworth, Middlesex, TW13 6JE

Tel: 020 8744 5550 Fax: 020 8744 5561 info@ellis-wines.co.uk www.elliswines.co.uk