



HASSO

RED 2018

APPELLATION – DOURO
 PRODUCER – KRANEMANN WINE ESTATES
 REGION – CIMA-CORGO, DOURO
 COUNTRY – PORTUGAL

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed and fermented in temperature-controlled stainless-steel tanks for 10 days. Aged in stainless steel for 12 months.

TASTING NOTES A ruby coloured wine with intense and wild fruit aromas, gum rockrose and floral notes. It is fresh, mineral and characteristically a Douro wine on the palate.

NOTES Store the bottle horizontally. Serve between 16 and 18°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Soil
Mix of schist and granite

Varieties
35% Tinta Roriz, 29% Tinta Barroca, 22% Touriga Nacional, 14% Touriga Franca

Harvest date
September 2018

Harvesting
Manual

Ageing
In stainless steel tanks for 12 months

Bottling | Launch
August 2019 | January 2020

Alcohol
14%

Total acidity
5.2 g/L (tartaric acid)

pH
3.62

Production
11600 bottles

Winemakers
Diogo Lopes and Anselmo Mendes

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	12
Depth (mm)	85	305	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,470			No. of Boxes / Pallet	96
Gross Weight (kg)	1,22	7,5	720		
Bottle 0.75 L	EAN	5605769022024			
Cardboard Box (6 x 0.75 L)	ITF	45605769022022			



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