

HASSO

RED 2024

APPELLATION – DOURO

PRODUCER – KRANEMANN WINE ESTATES

REGION – CIMA-CORGO, DOURO

COUNTRY – PORTUGAL

WINEMAKING Manual harvest into 25kg boxes with total destemming. Followed by fermentation in temperature-controlled stainless steel vats for 10 days. Aged in stainless steel for 8 months.

TASTING NOTES Purple in colour, clear and intense, this wine has aromas of raspberries, blackberries and spices. It is fresh on the palate with flavours of fresh fruit and spices and elegant tannins.

NOTES Store the wine horizontally. Serve between 16-18°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvesting
Manual

Total acidity
5,3g/L (tartaric acid)

Soil
Schist and granite

Ageing
88% aged in stainless steel
for 9 months and 12% in used
barrels for 9 months

pH
3,63

Varieties
33% Touriga Nacional,
26% Field Blend,
16% Touriga Franca,
13% Tinta Barroca,
12% Tinta Roriz

Bottling | Launch
May 2025 | October 2025

Production
20 588 bottles

Alcohol
13% alc

Winemakers
Diogo Lopes &
Maria Susete Melo

Harvest date
September 2024

	BOTTLE	BOX	EUR-PALLET	
Height (mm)	294	160	1600	No. Bottles / Box
Width (mm)	85	240	800	No. of Boxes / Layer
Depth (mm)	85	310	1200	No. of Layers / Pallet
Net Weight (kg)	0,47			No. of Boxes / Pallet
Gross Weight (kg)	1,22	7,5		
Bottle 0.75 L	EAN	5605769012247		
Cardboard Box (6 x 0.75 L)	ITF	45605769012245		

