

DUCADO DO INFANTE RESERVA

Century old Fiuza is a family estate that developed a modern portfolio of wines, combining indigenous Portuguese grapes with international varietals. Our wines embody the essence, and tradition of Portuguese winemaking at the same time appealing to modern wine lovers.

Mascarenhas Fiuza family is one of the most important noble families in Portugal and belongs to Marques de Fronteira, Ducado do Infante is a tribute to family ancestors.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: Red

ALCOHOL CONTENT (VOL.): 13%-14%

KCAL: 79 KCal/100mL

GRAPE VARIETAL: Touriga Nacional, Alicante Bouschet

HARVEST: Early October

TYPE OF SOIL: Clay-Limestone

VINIFICATION: Pré-fermentative maceration to extract aromas and soft tannins.

3 months ageing in oak barrels.

Tasting Notes

COLOR: Deep, intense, purple red color.

NOSE: Black fruit aromas and hints of violets, cacao and spices.

PALATE: Full body palate, with balanced acidity with velvety smooth tannins. Long and structured finish.

DRINKING TEMPERATURE: Drink at 16°C to 18°C (61°F to 64°F)

FOOD PAIRING: Recommended with roasted meat dishes, game, barbecue and ripe cheese.

Awards and Reviews













DUCADO

INFANTE

90 POINTS Wine Enthusiast 2016 VINTAGE

90 POINTS Wine Enthusiast 2017 VINTAGE

16 POINTS BOA ESCOLHA 2017 VINTAGE

91 POINTS Wine Enthusiast 2018 VINTAGE

91 POINTS Wine Enthusiast 2019 VINTAGE

90 POINTS Wine Enthusiast 2020 VINTAGE

Packaging Specifications

BOTTLE CAPACITY	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EURO-PALLET		
750 ml	UPC 5 603802 40064 8 1 560	EAN 3802 40064 5	321x243x165 (8,1 kg)	Quantity of 6-Bottle Cases 105 (21x5)	Dimensions (mm) 1200x800x1750	Weight 875 kg