



D.O. Overview :

Douro is one of the wildest and most rugged regions in Portugal, a valley of schistous soils carved by the Douro River. Nowhere else in Portugal is adaptation to the landscape so evident, visible in the thousands of terraces scattered throughout the region, defying the gravity of the steep slopes where the vines are planted.

Highly mountainous, the region is protected from the Atlantic influence by the Serra do Marão. The climate is usually dry, with cold winters and very hot summers, ranging from moderate rainfall in the west to the almost desert-like dryness of the land near the border.

Douro is divided into three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior.



ORIGIN	Douro Valley DOC Castedo do Duoro, Alijó, Portugal
DESIGNATION	Tinto
VARIETY	Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão
ALCOHOL	14%
VINEYARD	Aneto's red grape varieties are grown on estate vineyards in the heart of Douro. The 8 hectares of vines are grown in distinct parcels comprised of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão and Souzão. The soils are predominantly shale with clay outcroppings exposed to the east and south. Elevation ranges between 150 and 850 feet.
PROCESS	Grapes are hand-harvested into small, 15 kg boxes at optimum ripeness. Varieties (always processed separately) are carefully sorted, destemmed and lightly crushed into open top fermenters. Fermentation proceeds only with indigenous yeasts. The Tinto is aged in new and used French oak for about a year with minimal intervention.
TASTING	Deep red in color with lush aromas of black fruits, cocoa and mineral. Well balanced notes of vanilla from oak aging. Good volume on the palate, full of rich flavors, youthful freshness and fine tannins. Long and complex through the finish.
WINERY	Aneto is a plant, according to the Portuguese, 'expresses love' so it was only natural for the family to name their estate Aneto Wines. Their love and passion for the Douro Valley easily comes through in their bottles of wine. The indigenous white grapes of Gouveio, Rabigato, and Viosinho (to name just a few) are selectively planted on a mixture of granite and shale soils while the reds are appropriately planted on schist soils with outcrops of clay.