

DOMINI PLUS

2015

HISTORY

Historically, José Maria da Fonseca is a southern company with family roots in the Setúbal Peninsula and Alentejo. The Douro Valley, home of Port and exquisite red wines, is the latest challenge for José Maria da Fonseca. The immediate priority of José Maria da Fonseca focused on land, through purchase of Quinta de Mós. There is a combination of old vines comprising an immense variety of traditional Douro grapes, with younger (10 to 15-year-old) vines of Touriga Francesa, Touriga Nacional and Tinta Roriz. The objectives were to optimize the excellence of grape varieties and Douro wines, enhancing them with the image and credibility of José Maria da Fonseca. These objectives were brought to life with the production, in first place, of our super premium red wine Domini Plus, and after that, Domini red wine. The frequency of the Douro wines production will naturally depend on the climate conditions of a specific year in conjunction with the maturation conditions of the company's vines.

THE WINEMAKER

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Douro

DOMINI Plus is produced with grapes from the estates owned by José Maria da Fonseca in the Douro Superior.

REVIEWS

2011 Vintage: Wine Enthusiast , Cellar Selection – **93 pts** / Revista de Vinhos – **17 pts**

2008 Vintage: Revista de Vinhos – **17,5 pts** / Wine Spectator – **87 pts** / Wine Enthusiast – **93 pts**

2007 Vintage: Wine Enthusiast – **94 pts** / Revista de Vinhos – **17pts** / Wine Spectator – **88 pts**

2005 Vintage: Wine Enthusiast – **91 pts** / Revista de Vinhos – **17 pts** / Wine – **17,5 pts**

2004 Vintage: Wine Enthusiast – **92 pts**

2001 Vintage: Wine Enthusiast – **92 pts** / Wine Spectator – **90 pts** / Revista de Vinhos – **17,5 pts**

VINTAGE INFORMATION

Classification: D.O.C. Douro

Region: Douro
Sub-Region: Douro Superior

Grape varieties: Touriga Francesa (96%) and Touriga Nacional (4%)

Vineyard Area: 15 hectares located in Douro Superior

Type of soil: Schist

Wine production: 6.400 litres

Tasting notes:

Colour: Deep red

Aroma: Rock rose, oak wood, liquorice, graphite, hazelnuts

Palate: Soft, good acidity, present tannins, fruity

Finish: Long

Vinification: Fermentation was carried out with full skin contact at a temperature of 28°C

Ageing: 10 months in new french oak casks

Date of Bottling: October 2017

Analyses:

Alcohol – 13.9%

Total Acidity – 6.0 g/l as tartaric acid

pH - 3.64

Serving suggestions: It should be served at 14°C and consumed at 16°C with roasted and grilled red meats or with soft cheeses.

Storage: The bottles should be laid down at a temperature of 12°C and 60% humidity.

Shelf life: 15 - 20 years after bottling

JOSÉ MARIA  DA FONSECA