

Combro Red 2021 Colheita

An authentic and characterful red wine made from organically farmed, old field-blend vineyards on the schist slopes of the Douro Valley. With minimal intervention in the winery, the wine is spontaneously fermented with native yeasts in granite lagares (food treading) and then, small stainless-steel vats to express the true essence of its terroir. Aged for 18 months in French oak barrels (used and first-fill).

It displays a deep ruby color. The nose is intense and refined, offering aromas of ripe red and black fruits — cherry, blackberry, and plum — intertwined with notes of spice, tobacco, leather, and a touch of dark chocolate. The French oak is well integrated, adding complexity without overwhelming the fruit.

On the palate, it is full-bodied and structured, with firm yet polished tannins and a balanced acidity that carries the wine through to a long, elegant finish. A wine with excellent aging potential, showing depth, intensity, and a true sense of place.



Combro

GRAPES: Old Vines Field Blend

YEAR: 2021

COUNTRY: Portugal

REGION: Douro, subregion of Cima Corgo

WINEMAKER: Marco Dantas

SERVE AT: 17°C

COLOR: Red Granade

ALCOHOL: 13%

Ph: 3,75

SUGAR: < 0,6 g/dm³

PACKAGE: Paperboard

BOTTLES: 3.500