

VICENTE FARIA

Animus Douro DOC

animus is a combination of three indigenous Portuguese grapes, which fit together like the birds of a feather. animus will bring you on a Portuguese holiday with its great warmth and delicate red fruit aroma with a hint of spice.

Aroma

warm, ripe red fruit with a touch of spice

Flavor

red fruits, purple plum, cedar and great tannins

Enjoy with

pizza, chicken, pasta, great friends and good times

Appellation

Douro, D.O.C.

Type

Red Wine

Grape varieties

40% Touriga Franca (French Touriga)
30% Tinta Roriz (Tempranillo)
30% Touriga Nacional

Technology

alcoholic fermentation in controlled temperature, with extended postfermentive maceration

Alcoholic degree

13 % vol.

Total acidity

5,2 g/l (tartaric acid)

Serving

16° - 18° C

Average life

enjoy now, but can age up to 10 years

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Vicente Faria Animus Douro Do 2016
Rated 88 & Best Value Wine, Natalie MacLean,
October 18, 2018

"A terrific value for this price! A full-bodied, smooth, supple, juicy Portuguese red wine that's a blend of local grapes. Aromas of fleshy ripe black plums and smoke. Mouth-watering acidity for a tangy meat or tomato sauce."

Vicente Faria Animus Douro DO
Rated 88, Beppi Crosariol, The Globe & Mail, June 9, 2018

"Here's a steal. If you like your reds round, smooth, boldly fruity and bargain priced, Vicente Faria has a wine for you. It's a blend of tintaroriz, touriga nacional and touriga franca, three of the star grapes of Portugal's port-producing Douro Valley. Although this is dry, there's a wagonload of jammy, baked fruit redolent of blackberry-blueberry crumble, plus a subtle undercurrent of savouriness. Great for lamb, steak, duck and game meats."