



TOUCHSTONE

WINES • LLC

animus is a state of mind!

Meaning “soul” in Latin, **animus** is indeed a soulful wine. It reflects the character of a people who have been labouring the steep, craggy hills of the Douro River and its tributaries. Grapes have been grown here dating back to pre-Roman times. **animus** is also a wine designed to expose the quality of table wine from a region widely acclaimed for port wine production. .

The Douro was first recognized as a formidable winemaking area in the seventeenth century by the British who took a liking to wine fortified with brandy to endure the rigors of the sea voyage. More recently as tastes change, the Douro valley returned to table wine production. And the same old vines producing grapes for the best ports are now yielding fruit for table wines of distinction.

Before forming his own company in the late nineties, proprietor, Vicente Leite de Faria, gained his wine knowledge directing wine programs for well established commercial wineries in the Douro area. A winemaker by trade, Mr. Leite de Faria comes from a family of wine producers long established in the Douro valley. He carefully selects the grapes from parcels of vineyards with high potential “terroirs” that set the standard for the best fruit quality. Through careful handling by modern presses and close monitoring of the fermentation, Vicente prepares the wine to develop to its potential.

The release of **animus** in the United States, is a joint effort by V. Leite de Faria, Ltd and Touchstone Wines, LLC. It is their collective aim to showcase the tremendous quality from an old world wine region, when blending traditional practices with modern viticulture and winemaking technique.

The label sets the tone. Simple, casual, and inviting, it is suggestive of how the wine should be enjoyed. It encourages consumers to share it, while engaging deeply in conversation about life... if not about the wine itself. A blend of traditional Douro grapes; Touriga Nacional, Tinta Roriz and Touriga Franca, this wine is a feast for the senses. Deep in color, the wine has hauntingly memorable red fruit aromas and soft tannins that embrace and warm your palate. The finish lingers onto the next thought.





Brand:	animus
Region:	Douro DOC
Sub-region:	Cima Corgo
Type:	red wine
Vintage:	2005
Grape varieties:	Tinta Roriz Touriga Nacional Touriga Franca
Winemaker:	Vicente Leite de Faria
Technology:	temperature controlled alcoholic fermentation and an, extended post-fermentative pelicular maceration
Alcoholic degree:	13% vol.
Total acidity:	5,5 g/l (tartaric acid)
Tasting notes:	garnet colour, soft aromas of red fruit, delicate flavours on the palate and good character.
Recommended temperature:	16/18°C
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Average life:	can be aged five to seven years

Pallet size:	56 cases of 12 bottles
Tiers:	4 layers of 14 cases
Case dimension:	47.2 x 71.6 x 31.5 inches
Case weight:	37.5 lbs.

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