



*Collector's Edition*

## 2007 | DONATUS RED DO-X EDITION

### *Background*



In commemoration of the World Flight of the Dornier Do-X 80 years ago Dornier Wines announces a limited release of a special label. The route took the Do X to the Netherlands, England, France, Spain, and Portugal. Via Lisbon the flying boat continued along the Western coast of Africa and by 5 June 1931 had reached the Capverdian Islands, South America. The flight continued north to the United States, finally reaching New York on August 27, 1931, almost nine months after departing Friedrichshafen. The Do X and crew spent the next nine months there as its engines were overhauled, and thousands of sightseers made the trip to tour the leviathan of the air.

It was Claude Dornier's most ambitious project, the first Jumbo aircraft and a record holder for many years. The Do X had an all-duralumin hull, with wings composed of a steel-reinforced duralumin framework covered in heavy linen fabric, covered with aluminium paint. Dr. Dornier designed the flying boat to carry 66 passengers long distance or 100 on shorter flights. The luxurious passenger accommodations approached the standards of transatlantic liners. On the main deck was a smoking room with its own wet bar, a dining salon, and seating for the 66 passengers which could also be converted to sleeping berths for night flights. Aft of the passenger spaces was an all-electric galley, lavatories, and cargo hold. The cockpit, navigational office, engine control and radio rooms were on the upper deck. The lower deck held fuel tanks and nine watertight compartments, only seven of which were needed to provide full flotation. (Wikipedia)

### **Tasting Note by the Winemaker**

Due to the slightly milder vintage conditions in 2007, the growing cycle of the Cabernets was substantially lengthened. This was ideal for the grape maturity and resulted in wines with more elegance and poise than those of warmer vintages. Aromas of spice, cassis, tobacco and hints of sweet fruit dominate the complex nose. Characteristics of the vintage conditions are evident on the palate with its full yet firm tannin structure and fresh flavour profile of red fruits with a dry, lingering finish.

*Analysis:* Alcohol: 14 % Res. Sugar: 2.74 g/L pH: 3.6 Total Acidity: 5.7g/L VA: 0.5g/l

*Production:* 1200 bottles

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