

VINEYARDS

Quinta Vale D'Agodinho

GRAPES / VARIETIES

Touriga Franca (30%), Touriga Nacional (20%), Tinta Roriz (15%), Sousão (5%) Tinto Cão (5%), Tinta Barroca (5%) Others (20%)

OTHERS

Alc. – 19,5% Total Ac. – 4,40(g/l) pH – 3,79

RS – 84(g/L)

BOTTLE SHELF AFTER OPENING

Up to 2 days

TRY WITH

Chocolate, blue cheeses

TASTING NOTES

Colour: dark ruby with some violet nuances

Aroma: lush plum, primary grape and blueberry combined with a notes of spices. Fresh and intense.

On the palate: dense and powerful fruit, well balanced and voluminous with very rich tannins. It is robust and compact with leaves no questions about the very long aging potential.

WINEMAKING DETAILS

2016 was another atypical year. The winter was warmer, January and February wetter. The spring months were cooler than normal but also extremely rainy. Then came a hot dry summer and a dry harvest period which began mid-late September, after a welcome light rainfall that gave the grapes that last bit of freshness before harvest.

Fermented in stainless steel tanks for 5 days, with maceration occurring at up to 28°C. 100% destemmed grapes. Not filtered.

Winemaker: Cláudia Quevedo

PRESS COMMENTS

"This is a wine that is already so well balanced while also having an intense structured future. It is powered by tannins and by a dark concentration of its structure and its powerful black fruits. Drink this wine from 2028."

93 Points. From: "Wine Enthusiast", January 2018

