

VINEYARDS

Quinta da Alegria

GRAPES / VARIETIES

Tinta Roriz (47%), Touriga Franca (40%),
Touriga Nacional (13%)

OTHERS

Total Ac. – 5(g/l) Alc. – 14% pH – 3,61

TASTING NOTES

"This is a very refined Grande Reserva, with elegance and a bright feel. It finishes with flavour and a little vanilla from wood. The mid-palate (...) shows good finesse. The tannins are very ripe, not interfering with the overall impression of elegance. (...) Despite the intensity of flavour, it is not even a little jammy. It has a nice crisp edge and is nicely structured." from Mark Squires.

WINEMAKING DETAILS

Wet winter of 2014/15 was followed by a mellow spring. Early flowering in May and June did not present a risk of diseases and the yields were not affected. The hand picked grapes in mid September were brought to the winery and sorted. The grapes were crushed and pressed with the juice fermenting in stainless steel tank. The wine matured for 12 months in new and second year French oak 500-liter barrels and was bottled in June 2017.

Drink at 16°C

Winemaker: Teresa Batista

PRESS COMMENTS

"The 2015 Q Grande Reserva is half Touriga Nacional, plus 30% Touriga Franca and 20% Tinta Roriz, all aged for 12 months in new French oak. It comes in at 14% alcohol. This is a very refined Grande Reserva, with elegance and a bright feel. It finishes with flavor and a little vanilla from wood. The mid-palate is not fleshy, but it shows good finesse. The tannins are very ripe, not interfering with the overall impression of elegance. This has some room to grow, even though it is approachable right now. Despite the intensity of flavor, it is not even a little jammy. It has a nice crisp edge and is nicely structured."

91 Points, M.S, "Wine Advocate", August 2018

