

## VINEYARDS

Quinta Vale d'Agodinho

## GRAPES / VARIETIES

Touriga Franca (46%), Tinta Roriz (46%),  
Touriga Nacional (8%)

## OTHERS

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

## TASTING NOTES

Well balanced and fresh, this Grand Reserve combines elegance and complexity. It shows fruit aromas of red and blackberries with a hint of licorice and a touch of pepper. The oak is well combined with the wine, as tannins show ripened and soft. This a beautiful wine with a great finesse.

## WINEMAKING DETAILS

The year 2016 was atypical in term of climate. The hot and rainy winter caused an early bud break. It was followed by a cold spring with unusual high levels of rain, which delayed the arrival of the veraison. The intense Spring rain brought concerns in terms of mildew, which ended up reducing the quantity of grapes vines produced. Summer was hot and dry, which demanded an extra effort from the vines to finish the maturation. Difficult year on a viticultural point of view. The grapes were crushed and pressed with the juice fermenting in stainless steel tank. The wine matured for 14 months in new and second year French oak 500-liter barrels and was bottled in August 2018.

Drink at 16°C

Winemaker: Teresa Batista

## PRESS COMMENTS

N/A

