

OUR WINES

Q GRANDE RESERVA 2017

VINEYARDS

Quinta Vale d'Agodinho

GRAPES / VARIETIES

Tinta Roriz (36%) , Touriga Franca (36%) , Touriga Nacional (28%)

OTHERS

Alc. – 14,5% Total Ac. – 5,2(g/l) pH – 3,64

TASTING NOTES

Color: Deep ruby with violet hue, yet not fully opaque

Aromas: Thanks to the fresh and pure Touriga Franca majority, this wine integrated very well the oak and displays complex and balanced aromas of ripe red fruits like cherries and raspberries but also hints of blueberries, currents and gentle touch of grilled breads and vanilla

On the palate: Smooth and pure on the entry, the young and ripe fruits impacts first, then tightly knit and high quality textured tannins join in with fantastic freshness and acidity to give this wine a full bodied presence without any heaviness. A long and velvety textured finish satisfies our palate as it carries us to a lingering finish filled with pure fruit and a gentle touch of pure dark chocolate presence.

WINEMAKING DETAILS

Our Grande Reserva is the wine we have the most fun making every year. It is also the hardest to make, yet the easiest! The easiest because we simply have to select the very best lots to blend and make it happen. The hardest because it is extremely difficult to achieve everything perfect from amazing fruit through harvest, vinification and aging. So many little details can go wrong, but yet, in the end, we have the challenge to select the very best barrels to include in this exclusive blend that will reflect the very best expression of our 2017 harvest. This wine will reward you if you keep it in your cellar for the next 2 decades, but if you decide to open it in the next 2 years, give it a quick decanting before serving to improve the aromas complexity.

Drink at 16°C

Winemaker: Teresa Batista

DOURO WINES

