

Quinta do Côtto 2017

WINE: Red

REGION: DOC DOURO

SUB-REGION: Baixo-Corgo

SOIL: Shale

AGE OF THE VINES: Average 30 years

BOTTLING DATE: June 2017

ANALYTICAL DATA: Alc: 13.5%; T.A.: 5.2g/L; pH: 3,71; Total Sugars (G+F): < 0,6 g/L

VARIETIES: Touriga Nacional, Touriga Franca, Sousão, Tinto Cão e Tinta Roriz

WINEMAKING

The grapes are sourced from different vineyards : Pombal, Santa Sabina, Arriconha, São Gonçalo e Valcovo of the Quinta with varying altitudes and exposures. All grapes are hand-picked into 20kg boxes. After full separation and slight crushing, they are transferred into stainless steel vats where they ferment.

AGEING

Partial ageing (40%) in Portuguese and French oak barrels for about 12 months, the remaining wine (60%) stays in stainless steel until the final selection..

TASTING NOTES

COLOR: Rubi

NOSE: Wild berries, forest notes, subtle spice and floral hints to bring harmony

PALATE: Elegant and balanced. Good structure with medium volume and good persistence. Long, fine, fresh finish.

WINEMAKER: João Grave

