



QUINTA DECEIS



## DOC DOURO RED 2017

### VINEYARDS AND HARVEST NOTES

From our vineyards, some are over 85 years old, in Cima Cõrgo, close to Pinhão we produce some of the best Portuguese varieties - Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca - and a blend of native grapes, some very rare.

In 2017, the lack of rain and extreme heat that has been felt throughout the year, has forced us to a very demanding management of viticulture and check every week, sometimes day by day, to harvest at the right moment. The control of the phenolic maturation to obtain the maximum aromatic potential.

### WINEMAKER'S NOTES

We have used the most modern technology with total control of the temperature. We eliminated the clusters that were not in perfect conditions. The grapes were vinified with total stalking followed by soft crushing with skin maceration for about 12 hours. After this period, in an inert atmosphere and in a pneumatic press, the careful pressing. A period of clarification of the must of 24 to 48 hours depending on the variety and maturity. The alcoholic fermentation occurred in a controlled environment with temperature between 12°C and 14°C. The wines were kept in stainless steel vats, on fine lees until bottling in September 2018.

### TASTING NOTES

Wine still young but with strong personality and elegance. Rich in primary aromas typical of the excellent native varieties of our "Terroir". Notes of wildflowers, blackberries and stems. Fresh fruit. Voluminous in the entrance, with medium high body and intense color. Tannins reactive but sensitive. Acidity balanced. A long finish, fresh and full of character.

A DOC wine from old vineyards that thanks to its balance and concentration will allow a long and positive bottle aging.

### TECHNICAL INFORMATION

Blend:

30% Touriga Franca

15% Tinta Roriz

20% Touriga Nacional

15% Tinta Barroca

20% Blend of native varieties

Harvest: 2017

Designation of origin: DOC DOURO

LOT: AD17T

Vineyards: Cima Corgo / North bank

Wine aging: stainless steel tanks

Alcohol: 14.5 %

Total acidity: 5.40 g / Lt (tartaric acid)

Volatile acidity: 0.47 g / Lt (acetic acid)

pH: 3.58

SO2 free: 26 mg / Lt

SO2 total: 61 mg / Lt

Residual sugar: 1.8 g / Lt

Bottling date: September 2018