

QUINTA DE CEIS 2017

Old Vines Red



VINEYARDS AND HARVEST NOTES

In our old vineyards, some over 90 years old, in Cima Côrgo sub-region, near Pinhão, we produce the best Portuguese grape varieties - Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca - and a mixture of countless indigenous varieties, some very rare, in the demarcated Douro region.

During 2017 the lack of rain and the extreme heat forced us to manage carefully all the vineyards. A very demanding wine year, checking the evolution of each variety, every week, sometimes day by day, to harvest at the right time.

We carefully monitor the phenolic maturation to obtain the maximum aromatic potential.

WINEMAKER'S NOTES

We use the most modern technology with total temperature control.

We removed curls that were not in perfect condition.

The grapes were vinified with total destemming followed by gentle crushing, with skin maceration, for 12 hours. After this period, in an inert atmosphere, using pneumatic press, we perform a careful pressing.

There followed a period of clarification of the must from 24 to 48 hours, depending on the variety and the state of ripeness.

The alcoholic fermentation took place in a controlled environment with a temperature between 12 ° C and 14 ° C.

The wines were kept in stainless steel vats, on thin bars, until bottling in September 2019.

TASTING NOTES

Elegant wine with rare and strong personality. Rich in primary aromas typical of the excellent native varieties of our "terroir". Notes of wild flowers, blackberries and rock rose. Fresh fruit. Bulky at the entrance, with medium high body and intense color. Perceptible but delicate reactive tannins. Balanced acidity. A long, fresh and full of character.

A PDO Douro red wine, from old vines exclusively from QUINTA DE CEIS, which, thanks to its balance and concentration, will allow a long and positive aging in the bottle.

TECHNICAL INFORMATION

Blend:

30% Touriga Franca

20% Touriga Nacional

15% Tinta Roriz

15% Tinta Barroca

20% Mixture of rare indigenous varieties

Harvest: 2017

Designation of origin: PDO Douro

Batch: AD17T

Location of vineyards: Cima-Côrgo, north bank of Douro river

Aging: stainless steel vat

Alcohol: 14.5%

Total acidity: 5.60 g / lt (tartaric acid)

Volatile acidity: 0.50 g / lt (acetic acid)

PH: 3.57

Free SO₂: 22 mg / lt

Total SO₂: 67 mg / lt

Total sugar: 2.2 g / lt

Bottling date: September.2018