



QUINTA DE CEIS 2017

Grande Reserva Red

Old Vines



VINEYARDS AND HARVEST NOTES

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

In 2017, the lack of rain and the extreme heat forced us to take a very demanding management of the vineyards, checking their evolution every week, sometimes day by day, in order to harvest at the right time. We carefully controlled the phenolic maturation to obtain the maximum aromatic potential.

WINEMAKER'S NOTES

We use the most modern technology with total temperature control. The curls were in perfect condition. The grapes were vinified with total destemming followed by gentle crushing.

Alcoholic fermentation took place in a controlled environment with a temperature between 22°C and 24°C. The wines were kept in stainless steel vats, on thin bars, then transferred to new French oak barrels where they aged for 24 months.

TASTING NOTES

Elegant wine with strong personality. Rich in aromas typical of the excellent indigenous varieties of our “terroir”. Dark red color with deep and complex aromas of wildflowers, blackberries and rock rose.

Vibrant, voluminous and dense, with excellent oak integration. Perceivable but delicate tannins. Balanced acidity. Wide variety of flavors with a long, fresh and characterful aftertaste.

A red DOP Douro 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.

Perfect pairing with roasted red meat, lamb and stews.

Serve preferably between 16°C and 18°C

TECHNICAL INFORMATION

Blend:

30% Touriga Franca

20% Touriga Nacional

15% Tinta Roriz

15% Tinta Barroca

20% Rare indigenous varieties mixture

Harvest: 2017

Designation of origin: PDO Douro

Batch: AD17GRT

Location of vineyards: Cima Côrgo

Aging: 24 months in new French oak barrels

Alcohol: 14,5%

Total acidity: 5.5 g / lt (tartaric acid)

Volatile acidity: 0.60 g / lt (acetic acid)

PH: 3.6

Free SO₂: 27 mg / lt

Total SO₂: 97 mg / lt

Total sugar: 0.8 g / l

Bottling date: June.2021

