

QUINTA DE CEIS 2017

Reserva Tinto

Old Vines



VINEYARDS AND HARVEST NOTES

In our old vineyards, some over 90 years old, in Cima Côrço 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. Then they were transferred to new french oak barrels where they were kept for 12 months.

TASTING NOTES

Elegant wine with rare and strong personality. Rich in primary aromas typical of the excellent native varieties of our "terroir". Dark red color with strong notes of wild flowers, blackberries and rock rose. Fresh fruit. Vibrant and bulky at first, with great oak incorporation. Perceptible but delicate reactive tannins. Balanced acidity. Great flavor variety on a long, fresh and full of character finish.

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. Perfect together with red meat roasts, lamb, and stews.

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: AD17RT

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

Aging: 12 month in new french oak barrels

Alcohol: 14.5%

Total acidity: 5.90 g / lt (tartaric acid)

Volatile acidity: 0.60 g / lt (acetic acid)

PH: 3.52

Free SO2: 19 mg / lt

Total SO2: 84 mg / lt

Total sugar: 0.7 g / lt

Bottling date: November.2020

