

'Rio' Douro Tinto 2018

INTENSE / SAVOURY / SUSTAINED

Quinta da Pedra Alta 'Rio' Tinto is an intense, savoury Douro red, made from parcels from our lowest elevations close to the river (Rio)

VINTAGE: In 2018, a wet, cool Spring delayed bud burst by up to three weeks. While August and September temperatures were higher than average, good soil moisture (thanks to the wet Spring), below average yields and the elevation of our vineyards (250 to 500 masl) resulted in us picking our reds at optimum ripeness, with vibrant flavour, good structure, and balanced acidity.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, destemmed, and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless-steel tank/picking bin ferments are simply plunged. At the end of the maceration the ferments are drained/pressed and transferred to a combination of new French oak barriques (50%), 2nd fill French oak barriques (49%) and old American oak barriques (1%) to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months before being blended. In a warm year such as this Touriga Franca from the lowest elevations of the Quinta flourishes, with Tinta Roriz adding a final punctuation mark. Once blended the wine was bottled in July 2020.

COLOUR:

Dark plum

AROMA:

Blue and black fruits, with meaty, spice notes and smoky oak complexity.

PALATE:

Intense, savoury wine, with a dense ferrous palate, and sustained finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Cabrito assado no forno,
Chanfana

CELLARING

Drink now but will gain further complexity over the next 20 years.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Franca (99%) Tinta Roriz (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars 10 days on skins		
Vine Age	18 years old	Malolactic	Yes		
Vines per Ha	3500	Maturation	20 months sur lie in new French oak (Vicard) barriques (50%), 2 nd fill French oak barriques (49%) and old American oak barriques (1%)		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 250 and 300 metres asl	Bottling Date	July 2020		
Yield	Average of 4.4 ton/hectare	Production	1580 bottles 60 Magnums 6 Double Magnums		
Harvest Period	Between 17 th September & 2 nd October 2018	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	14.5%	Total Acidity (g/l)	5.4g/l
		Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	89mg/l
		pH	3.64	Free SO2 (mg/l)	23mg/l