

'Alto' Douro Tinto 2018

RICH / PERFUMED / HEDONISTIC

Quinta da Pedra Alta 'Alto' Tinto is a perfumed, hedonistic Douro red, made from parcels from our highest (Alto) elevations on the Quinta

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 puncheons (30%) and old French oak barriques 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 Nacional from the higher elevations of the Quinta showcases the variety at its hedonistic best, with Sousão enhancing colour and acidity and Fernão Pires marrying the blend together. Once blended the wine was bottled in July 2020.

COLOUR:

Dark plum

AROMA:

Red and blue fruits, with lifted bergamot and exotic spice notes.

PALATE:

Rich, hedonistic wine, with an Indian ink mid-palate, and an Earl Grey finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

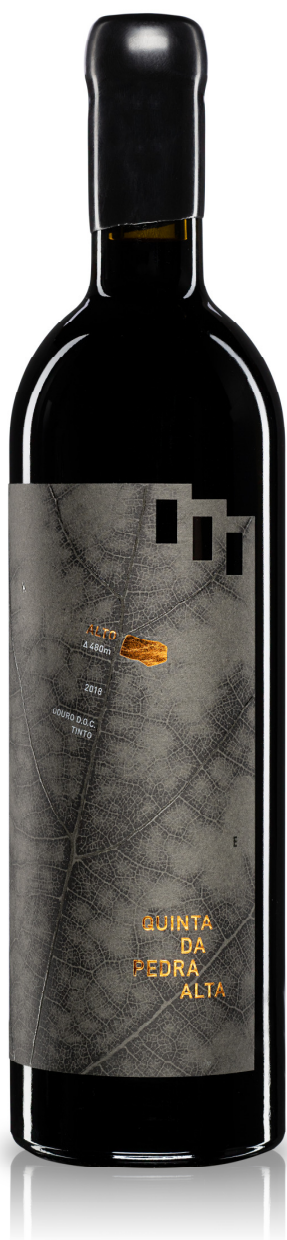
FOOD SUGGESTIONS:

Arroz de lampreia,
Cozido à Portuguesa

CELLARING

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

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION				
Grape Varieties (%)	Touriga Nacional (92%) Sousão (7%) Fernão Pires (1%)	Winemaker	João Pires & Matt Gant			
		Fermentation	Wild ferments in 1ton bins and granite lagars 12 days on skins			
		Malolactic	Yes			
Soil Type	Schist	Maturation	20 months sur lie in new French oak (Damy) puncheons (30%) and old French oak barriques (70%)			
Vine Age	13 years old	Fining & Filtration	No Fining 1 micron cartridge filtration			
Vines per Ha	3300		Bottling Date	July 2020		
Pruning Method	Single and double cordon	Production	1160 bottles 60 magnums 6 double magnums			
Altitude above sea Level	Between 460 and 500 metres asl	ANALYSIS				
Yield	Average of 3.9 ton/hectare					
Harvest Period	Between 13 th September & 6 th October 2018	Alcohol (%)	15.0%	Total Acidity (g/l)	5.5g/l	
Harvest Method	Hand picked	Residual Sugar (g/l)	0.7g/l	Total SO2 (mg/l)	62mg/l	
		pH	3.73	Free SO2 (mg/l)	25mg/l	

'Alto' Douro Tinto 2020

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Quinta da Pedra Alta 'Alto' Tinto is a perfumed, hedonistic Douro red, made from parcels from our highest (Alto) elevations on the Quinta.

VINTAGE: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with 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 10-12 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 puncheons (30%) and old French oak barriques 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 Nacional from the higher elevations of the Quinta showcases the variety at its hedonistic best, with Touriga Franca and Tinto Cão enhancing the structure and Sousão augmenting colour and acidity and Fernão Pires marrying the blend together.

Once blended the wine was bottled in August 2022.

COLOUR:

Dark plum

AROMA:

Red and blue fruits, with lifted bergamot and exotic spice notes.

PALATE:

Rich, hedonistic wine, with an Indian ink mid-palate, and an Earl Grey finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

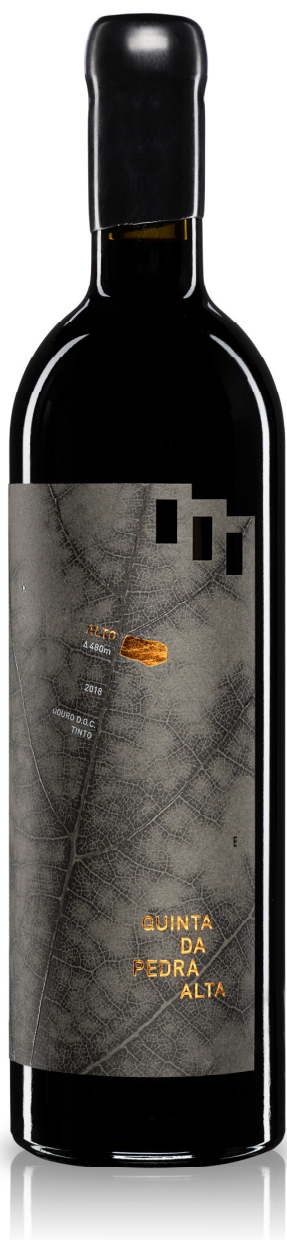
FOOD SUGGESTIONS:

Arroz de lampreia,
Cozido à Portuguesa

CELLARING

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VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (96.5%) Touriga Franca (1%) Sousão (1%) Tinta Cão (1%) Fernão Pires (0.5%)	Winemaker	João Pires & Matt Gant		
		Fermentation	Wild ferments in 1ton bins and granite lagars		
		Malolactic	Yes		
		Maturation	20 Months in new French oak puncheons (30%) and old French oak barriques (70%)		
Soil Type	Schist	Fining & Filtration	No Fining 1 micron cartridge filtration		
Vine Age	13 years old	Bottling Date	August 2022		
Vines per Ha	3300	Production	1740 bottles 58 magnums		
Pruning Method	Single and double cordon	ANALYSIS			
Altitude above sea Level	Between 460 and 500 metres asl				
Yield	Average of 3.9 ton/hectare	Alcohol (%)	14.5%	Total Acidity (g/l)	6.6g/l
Harvest Period	12 th to 15 th September 2020	Residual Sugar (g/l)	0.65g/l	Total SO2 (mg/l)	83mg/l
Harvest Method	Hand picked	pH	3.36	Free SO2 (mg/l)	15mg/l