

'Melhor' Douro Tinto 2018

LUXURIANT / COMPLEX / BALANCED

Quinta da Pedra Alta 'Melhor' Tinto is a complex, luxuriant Douro red, an ultimate expression of the vintage and our Quinta, a blend of the best barrels from our lowest and highest 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%), hogsheads (20%) 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. Each varietal wine/parcel brings unique attributes to the final blend. In a warm, year, Touriga Nacional from the highest elevations of the Quinta brings along textured palate with luscious red and blue fruits; Sousão brings deep colour and lively acidity; Touriga Franca from the lowest elevations of the Quinta brings mid palate weight and structure with rich black fruits and meaty characters; with the final seasoning provided by the punctuation of Tinta Roriz and the lift of Fernão Pires which marry the whole blend together. Once blended the wine was bottled in July 2020

COLOUR:

Dark plum

AROMA:

Red. blue and black fruits, with chocolate, spice notes and smoky oak complexity.

PALATE:

Rich, luxuriant wine, with a long-textured palate, and balanced acidity.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Butelo com cascas,
Milhos de ribeira de pena

CELLARING

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

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%) Soil Type Vine Age Vines per Ha Pruning Method Altitude above sea Level Yield Harvest Period Harvest Method	Touriga Nacional (73%) Touriga Franca (20%) Sousão (5%) Tinta Roriz (1%) Fernão Pires (1%) Schist 13 to 18 years old 3500 Single and double cordon Between 250 and 500 metres asl Average of 4 ton/hectare Between 13 th September & 6 th October 2018 Hand picked	Winemaker	João Pires & Matt Gant		
		Fermentation	Wild ferments in 1ton bins and granite lagars 10 to 12 days on skins		
		Malolactic	Yes		
		Maturation	20 months sur lie in new French oak (Saury) puncheons and (Damy) hosgeads (50%), and old French oak barriques (50%)		
		Fining & Filtration	No Fining 1 micron cartridge filtration		
		Bottling Date	July 2020		
		Production	1750 Bottles 60 Magnums 6 Double Magnums		
		ANALYSIS			
		Alcohol (%)	14.5%	Total Acidity (g/l)	5.6g/l
		Residual Sugar (g/l)	0.6g/l	Total SO2 (mg/l)	69mg/l
		pH	3.68	Free SO2 (mg/l)	24mg/l



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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 (53%) 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. Each varietal wine/parcel brings unique attributes to the final blend. In a warm, year, Touriga Nacional from the highest elevations of the Quinta brings along textured palate with luscious red and blue fruits; Touriga Franca from the lowest elevations of the Quinta brings mid palate weight and structure with rich black fruits and meaty characters; with the final seasoning provided by the punctuation of Sousão and Tinto Cão.

COLOUR:

Dark plum

AROMA:

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

PALATE:

Rich, luxuriant wine, with a long-textured palate, and balanced acidity.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Butelo com cascas,
Milhos de ribeira de pena

CELLARING

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

Once blended the wine was bottled in August 2022.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (89%) Touriga Franca (9%) Sousão (1%) Tinto Cão (1%)	Winemaker	João Pires & Matt Gant		
		Fermentation	Wild ferments in 1ton bins and granite lagars		
		Malolactic	Yes		
		Maturation	20 Months in new French oak puncheons (53%), and old French oak barriques (47%)		
Soil Type	Schist				
Vine Age	13 to 18 years old				
Vines per Ha	3500				
Pruning Method	Single and double cordon				
Altitude above sea Level	Between 250 and 500 metres asl				
Yield	Average of 4 ton/hectare				
Harvest Period	Between 12 th and 18 th September 2020				
Harvest Method	Hand picked				