

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