

## Reserva Tinto 2017

LUSCIOUS / LAYERED / TEXTURED

Quinta da Pedra Alta Reserva Tinto is a complex, rich, oak matured Douro red, made from a blend of selected parcels from the best sites on the Quinta.



### 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 (35%) and old French oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 24 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; and Fernão Pires provides lift and marries the whole blend together. Once blended the wine was bottled in October 2019

### COLOUR:

Dark plum

### AROMA:

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

### PALATE:

Rich, luscious, fruit laden wine, with a long-textured palate, and balanced acidity

### SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade

### FOOD SUGGESTIONS:

Favas com chouriço (Fava Beans with chorizo)  
Arroz de Cabidela

### CELLARING

Drink now, but will gain further complexity over the next 10-15 years

| VITICULTURE              |   | VINIFICATION         |  |                     |        |
|--------------------------|---|----------------------|--|---------------------|--------|
| Grape Varieties (%)      | Touriga Nacional (74%)<br>Sousão (13%)<br>Touriga Franca (12%)<br>Fernão Pires (1%) | Winemaker            | João Pires & Matt Gant   |                     |        |
| Soil Type                | Schist  | Fermentation         | Wild ferments in granite lagars and stainless steel tanks with temperature control - 10 days on skins    |                     |        |
| Vine Age                 | Between 15 and 19 years old   | Malolactic           | Yes  |                     |        |
| Vines per Ha             | 4500  | Maturation           | 24 months sur lie in new French oak 400L (Doreau, TSO) puncheons (35%) and old French oak 225L barriques |                     |        |
| Pruning Method           | Single and double cordon and guyot  | Bottling Date        | October 2019   |                     |        |
| Altitude above sea Level | Between 250 and 400 metres asl  | <b>ANALYSIS</b>      |  |                     |        |
| Yield                    | Average of 5.6 ton/hectare  | Alcohol (%)          | 13.5%  | Total Acidity (g/l) | 5.4g/l |
| Harvest Period           | Between 24 August and 20 September 2017   | Residual Sugar (g/l) | < 0.6g/l   | Total SO2 (mg/l)    | 86mg/l |
| Harvest Method           | Hand picked   | pH                   | 3.61   | Free SO2 (mg/l)     | 27mg/l |