



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%) Sousão (13%) Touriga Franca (12%) 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	ANALYSIS	
Yield	Average of 5.6 ton/hectare	Alcohol (%)	13.5%
Harvest Period	Between 24 August and 20 September 2017	Residual Sugar (g/l)	<0.6g/l
Harvest Method	Hand picked	pH	3.61
		Total Acidity (g/l)	5.4g/l
		Total SO2 (mg/l)	86mg/l
		Free SO2 (mg/l)	27mg/l