

Reserva Tinto 2018

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.

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 10-12 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 hogsheads (31%) 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 Tinta Roriz adding a final punctuation mark.

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.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (64%) Touriga Franca (31%) Sousão (4%) Tinta Roriz (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars 10-12 days on skins		
Vine Age	Between 12 and 18 years old	Malolactic	Yes		
Vines per Ha	Average 3800	Maturation	20 months sur lie in new French oak hogsheads (31%) and old French oak barriques (69%)		
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	August 2020		
Yield	Average of 4.0 ton/hectare	ANALYSIS			
Harvest Period	Between 17 th September & 6 th October 2018	Alcohol (%)	14.5%	Total Acidity (g/l)	5.8g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	80mg/l
		pH	3.65	Free SO2 (mg/l)	24mg/l