

Reserva Tinto 2020

LUSCIOUS / LAYERED / TEXTURED

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

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 400 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, hogsheads and barriques (66%) and old French oak puncheons and barriques (34%) 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 and Sousao brings deep colour and lively acidity.

Once blended the wine was bottled in September 2022.

COLOUR:

Dark plum

AROMA:

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

PALATE:

Luscious and 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 (61%) Touriga Franca (21%) Tinta Barroca (16%) Sousão (2%)	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 14 and 20 years old	Malolactic Maturation	Yes 20 months sur lie in new French oak puncheons, hogsheads and barriques (66%) and old French oak puncheons and barriques (34%)		
Vines per Ha	Average 3800	Fining & Filtration	No Fining 1 micron cartridge filtration		
Pruning Method	Single and double cordon	Bottling Date	2/09/2022		
Altitude above sea Level	Between 250 and 500 metres asl	Production	3562 bottles		
Yield	Average of 4.0 ton/hectare	ANALYSIS			
Harvest Period	Between 12 th September & 15 th September	Alcohol (%)	15.0%	Total Acidity (g/l)	5.7g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	0.75g/l	Total SO2 (mg/l)	76mg/l
		pH	3.55	Free SO2 (mg/l)	15mg/l