

'Rio' Douro Tinto 2018

INTENSE / SAVOURY / SUSTAINED

Quinta da Pedra Alta 'Rio' Tinto is an intense, savoury Douro red, made from parcels from our lowest elevations close to the river (Rio)

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 barriques (50%), 2nd fill French oak barriques (49%) and old American oak barriques (1%) to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months before being blended. In a warm year such as this Touriga Franca from the lowest elevations of the Quinta flourishes, with Tinta Roriz adding a final punctuation mark. Once blended the wine was bottled in July 2020.

COLOUR:

Dark plum

AROMA:

Blue and black fruits, with meaty, spice notes and smoky oak complexity.

PALATE:

Intense, savoury wine, with a dense ferrous palate, and sustained finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Cabrito assado no forno,
Chanfana

CELLARING

Drink now but will gain further complexity over the next 20 years.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Franca (99%) Tinta Roriz (1%)	Winemaker Fermentation Malolactic Maturation Fining & Filtration Bottling Date Production	João Pires & Matt Gant Wild ferments in 1ton bins and granite lagars 10 days on skins		
Soil Type	Schist		Yes		
Vine Age	18 years old		20 months sur lie in new French oak (Vicard) barriques (50%), 2 nd fill French oak barriques (49%) and old American oak barriques (1%)		
Vines per Ha	3500		No Fining 1 micron cartridge filtration		
Pruning Method	Single and double cordon		July 2020		
Altitude above sea Level	Between 250 and 300 metres asl		1580 bottles 60 Magnums 6 Double Magnums		
Yield	Average of 4.4 ton/hectare				
Harvest Period	Between 17 th September & 2 nd October 2018				
Harvest Method	Hand picked				
		Alcohol (%)	14.5%	Total Acidity (g/l)	5.4g/l
		Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	89mg/l
		pH	3.64	Free SO2 (mg/l)	23mg/l

'Rio' Douro Tinto 2020

INTENSE / SAVOURY / SUSTAINED

Quinta da Pedra Alta 'Rio' Tinto is an intense, savoury Douro red, made from parcels from our lowest elevations close to the river (Rio)

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 500 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 barriques (50%) 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. In a warm year such as this Touriga Franca from the lowest elevations of the Quinta flourishes, with Tinta Cão adding a final punctuation mark.

Once blended the wine was bottled in August 2022.

COLOUR:

Dark plum

AROMA:

Blue and black fruits, with meaty, spice notes and smoky oak complexity.

PALATE:

Intense, savoury wine, with a dense ferrous palate, and sustained finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

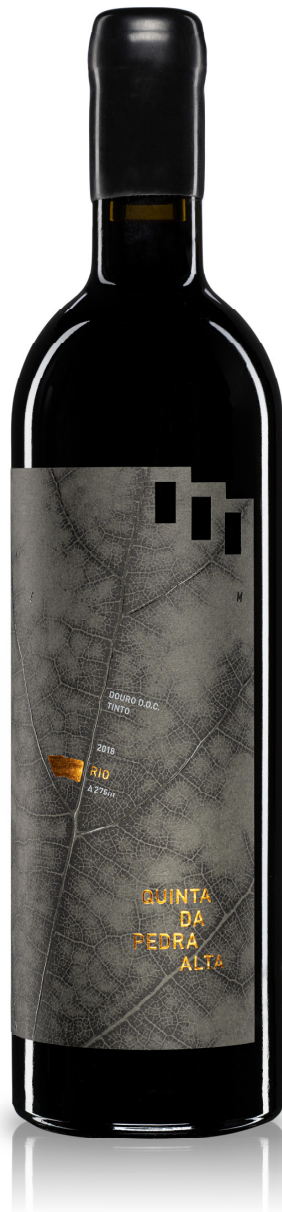
FOOD SUGGESTIONS:

Cabrito assado no forno,
Chanfana

CELLARING

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Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION					
Grape Varieties (%)	Touriga Franca (99%) Tinta Cão (1%)	Winemaker	João Pires & Matt Gant				
		Fermentation	Wild ferments in 1ton bins and granite lagars 10 days on skins				
		Malolactic Maturation	Yes 20 Months in new French oak barriques (50%), New American oak barriques (1%) and old French oak barriques (49%)				
		Pruning Method	Single and double cordon	Fining & Filtration Bottling Date Production	No Fining 1 micron cartridge filtration August 2022 1200 bottles 60 Magnums		
		Altitude above sea Level	Between 250 and 300 metres asl				
Yield	Average of 4.5 ton/hectare						
Harvest Period	18 th September 2020	ANALYSIS					
Harvest Method	Hand picked	Alcohol (%)	15.0%	Total Acidity (g/l)	5.3g/l		
		Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	80mg/l		
		pH	3.74	Free SO2 (mg/l)	19mg/l		