



QUINTA DA CÔRTE

# PRINCESA Reserve Red Wine DOC DOURO - 2021

**Category:** DOC Douro.

**Soil:** Schist.

**Climate:** Mediterranean – very little annual rainfall, hot and dry summer.

**Grape Varieties:** 30 % Vinhas Velhas, 25 % Tinta Barroca, 20 % Touriga Nacional, 15 % Touriga Franca and 10 % Tinta Roriz.

**Harvest year:** 2021.

**Harvest date:** between the 1<sup>st</sup> and 17<sup>th</sup> of September 2022.

**Vintage Weather data:** Overall, 2021 was surprising. If, on the one hand, we had records of very hot and dry previous years characterized by the growing impact of climate change, this year proved to be one of the coolest during the vine's growth cycle and during the harvest. The hot waves that have become a habit in the Douro did not happen, and on the contrary, 2021 presented us with a cool and mild summer. It was observed during the harvest season that the weather forecasts underwent constant changes. It should be noted that the weather recorded during this time in the Douro was beneficial. Thus, there was no need to rush the cutting of the grapes due to signs of dehydration or water stress, but to slow down, so that the plants could take full advantage of the water available in the soil. This last factor, the mild temperatures and the absence of grape cutting on Sunday led to a harvest at a slower pace than usual at Quinta da Côrte.

**Vinification:** In stainless steel vats with temperature control. Prolonged maceration.

Aging in 500 l French oak barrels and *Foudres* of 3 000 l until bottling,

**Bottling:** March 2<sup>nd</sup>, 2023.

**Analytical data:**

Alcohol content – 13,5 %vol.

pH – 3,67.

Total acidity – 5,0 g/l (tartaric acid).

**Service temperature:** 15 °C.

**Number of bottles:** 29 989 75 cl bottles and 200 Magnum (150 cl) bottles.

**Conservation:** In good conditions, 10 or more years.

**Tasting notes:** Inky colour. Very fresh aromas of red fruits (blackberry, black currant) and some spices in harmony with some floral notes. In the mouth it has soft tannins and is very elegant.

**Food pairing:** Pork tenderloin with pumpkin puree or roast beef with roasted potatoes from the Quinta's garden.

**Comments:** \_\_\_\_\_  
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EAN13 – 5600268956504 (75 cl) ITF14 – 15600268956396 (6 un 75 cl)

EAN13 – 5600268956511 (150 cl) ITF14 – 35600268956406 (1 un 150 cl)