



QUINTA DA CÔRTE

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## DOC DOURO - 2013

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**2013, a year of dramatic contrasts. Following a mild, wet Spring, the months of July and August experienced the worst dry spell in many years. September saw the arrival of some welcome rain, with 12 millimetres falling just when they were most needed, unblocking the maturation of the grapes. Harvesting began on 26 September and was concluded before heavier rains returned in October. When harvested, the Quinta da Côrte grapes proved to have great balance and subtlety.**

**Soil:** 4 sectors specially dedicated to dry wines. Selected for their northerly and easterly exposure, these plots are particularly suited to producing dry wines. Protected from the harshness of the afternoon sun, the grapes ripen slowly and harmoniously.

**Vatieties:** 40% Touriga Franca. 20% Touriga Nacional. 40% Tinta Roriz.

**Age of the vines:** Between 10 and 70 years old

**Grape harvest:** The grapes are harvested entirely by hand, in small crates.

**Vinification and aging:** After being sorted and destemmed but not crushed, the grapes are put into stainless steel vats, where extraction is then carried out as gently and slowly as possible in order to preserve freshness and fruitiness. They are delicately infused in the must for several weeks, and punching down of the cap takes place at regular intervals.

The wine is aged for 12 months, 75% of the time in 225 and 500 litre casks (30% new wood) and 25% of the time in vats.

**date of bottling:** 13 february 2015

**Analytical data:** Alcohol content: 13.25% by volume / pH: 3.80 / Total acidity: 3.50 g/l (H<sub>2</sub>SO<sub>4</sub>)

**Colour and appearance:** Ruby red with inky overtones

**Nose:** Very expressive and complex, opening with aromas of blackberry jelly, blackcurrant, raspberry, pepper and liquorice, then revealing elegant floral aromas and finally some subtly toasted notes.

**Palate:** Smooth, full-bodied and richly flavoured, carried on a background of mellow, creamy tannins and with a well-matured acidity giving balance to a wine which is elegantly structured from start to finish. The finish is finely honed, long and delicate, and vividly expresses the mineral imprint of the schist.

**Keeping:** 10 years.

