



QUINTA DA CÔRTE

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DOC DOURO - RED 2014

Since 2013, situated in the heart of the Douro in Cima Corgo, has produced wines worthy of the aspirations of Domaines Austruy. Its wealth of old vines, its growing techniques which are respectful of tradition and its desire to anchor each blend in a contemporary style, have put the Quinta da Côrte high on the list of favourites for lovers of Douro wines, whether dry wines or Port.

Soils: Terraced schists.

Varieties: Touriga Nacional, Touriga Franca.

The vintage: Reworking of the soil and a spell of regular rainfall enabled us to get through some exceptionally hot weather at the end of August without damage to the grapes. The 2014 season was therefore defined by the soil rather than the weather. For the first time we have cut terraces in order to enable us to harvest varieties individually.

Date of harvesting: 29 and 30 September 2014

Picking: By hand in small cases. Sorting of the harvest, destemming without pressing.

Vinification: In closed stainless steel vats

Extraction: Punching-down

Maceration: 20 days. Malolactic fermentation in vats.

Aging: 100% in 225 litre and 500 litre barrels (30% new). Single racking with regular topping-up.

Analytical data: Alc. 14 %vol, pH - 3,75; AT - 3,53 g/l H₂SO₄.

Tasting: Distinct notes of spices and pepper, gradually opening out into floral notes such as iris. The attack is broad and powerful and displays tannins which are notable by their presence but also smooth, lengthy and flavourful. The finish already shows freshness but needs more time to develop fully.

Temperature of serving: 15°C.

Pairing: A game with a cranberry sauce, a Rossini tournedos or even a chocolate fondant.

Keeping: 10 years.

