



QUINTA DA CÔRTE

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DOC DOURO - RED 2015

Since it was acquired in 2013 this domaine situated in the heart of the Douro, in the Cima Corgo, has been producing wines which live up to the aspirations of Domaines Austruy. With its wealth of old vines, growing techniques which pay due regard to tradition and a desire to give every vintage a properly modern feel, the Quinta da Corte is now one of the domaines most admired by lovers of Douro wines, whether their preference is for Douro DOC or Port.

Grapes: Touriga Nacional, Touriga Franca.

Soil: Schists

Climate: Mediterranean, with very low annual rainfall and hot, dry summers.

Varieties: 40% Touriga Franca, 40% Touriga Nacional, 20% Tinta Roriz.

Growing: Traditional, with almost all the plots being non-mechanised.

Vinification: After the grapes are sorted in the field and on tables, they are vatted by gravity into small 10 hectolitre and 28 hectolitre containers. After a 15-day maceration with light punching-down, the juice undergoes malolactic fermentation in the vats before going into casks.

Aging: 12 months in one-wine casks (mainly of 500 litres, the remainder being of 225 litres).

The 2015 vintage: A perfect year which can be counted as one of the best ever vintages. Touriga Franca and Touriga Nacional yielded wines of superb complexity.

Tasting: With a rich ruby red colour, this blend opens with a powerful and supremely elegant nose. Liquorice, violets, red and black fruits, cocoa, spices and balsamic notes combine to form a complex, harmonious whole. The initial mouth feel, which is dense and embellished with creamy, well-integrated tannins, is robust and develops strongly, with a smooth but powerful underlying structure whose wonderfully mellow acidity gives it great length. A great wine for laying down.

Pairing: Braised red meats or a venison terrine.

Keeping: 12 years.

Comments: _____

