



QUINTA DA CÔRTE

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DOC DOURO - RED 2016

Over the last 4 growing seasons this domaine, situated in the heart of the Douro, has been producing 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 put the Quinta da Côrte high on the list of favourites for lovers of Douro wines, whether dry wines or Port.

Soils: Schists.

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

Varieties: 30% Touriga Nacional, 70% Touriga Franca.

Growing: Traditional methods. In most parts of the domaine no form of mechanisation is used.

Vinification: After sorting on the vine and on tables, the grapes are destemmed and gravity-fed into small containers. After 3 weeks' maceration and light punching-down, malolactic fermentation is carried out in vats before the juice goes into casks.

Ageing: 50% in 225 litre casks and 50% in 500 litre casks. The casks are 15% new wood.

The 2016 vintage: Ripening was slow and sometimes difficult due to cold and spring rains, but August and September allowed the grapes to reach a good level of phenolic ripeness. A late vintage which favoured the dry wines.

Tasting: A fine example of what Touriga Franca can produce in good schist terroirs, this blend has good body, clean-cut aromas of fresh red and black fruits and mineral notes. Refined and elegant, it displays good volume and a long, sleek finish which shows off the great minerality of this wine.

Pairing: Roast duck, jugged hare or grilled rib of beef.

Keeping: 10 years.

