



QUINTA DA CÔRTE

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## GRANDE RESERVA RED WINE

### DOC DOURO - 2017

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**Category:** DOC Douro.

**Soil:** Schist.

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

**Grape varieties:** 60 % Touriga Franca, 40 % Touriga Nacional.

**Harvest year:** 2017.

**Harvest date:** 14<sup>th</sup> and 21<sup>st</sup> of Setember 2017.

**Vintage Weather data:** After a winter characterized as cold and dry, the summer of 2017 was extremely hot and very dry, continuing the pattern of behavior already observed during the spring. There were also several heat waves throughout the months of April, May, June and July. The accumulated rainfall, throughout the viticultural year, from November to the end of September was 300 mm. The abnormally high temperature potentiated the effects of water scarcity on the soil. The month of September, with the total absence of precipitation, was considered, for mainland Portugal, according to the IPMA, the driest of the last 87 years. The temperature, despite very high values in the first 10 days of the month, ended up revealing a month of September with more moderate values than in recent years. However, together with the lack of water, it subjected the grapes to high thermal and water pressures..

**Vinification:** In stainless steel vats with temperature control. Prolonged maceration. Aging in 500 l French oak barrels until bottling

**Bottling:** May 8, 2019.

**Analytical data:**

Alcohol content – 14 %vol.

pH – 3,90.

Total acidity – 5,6 g/l (tartaric acid).

**Service temperature:** 15 °C.

**Number of bottles:** 4 000 75 cl bottles and 100 Magnum bottles..

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

**Tasting notes:** Dense grenat colour. Very elegant nose. Aromas of black fruit (blackberry, black currant) and chocolate, balsamic and harmonious notes. In the mouth it is long and very elegant.

**Food pairing:** Roasted lamb in wood-fired oven with potatoes and vegetables from the Quinta's Garden.

