



QUINTA DA CÔRTE

PRINCESA

DOURO WINE - 2014

Since 2013 this domaine, situated in the Cima Corgo in the heart of the Douro, has been producing wines which live up to the aspirations of Vignobles 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, both the dry varieties and Port.

Soil: Schists

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

Growing: Traditional, with virtually the whole domaine being non-mechanised.

Varieties: 60% Tinta Roriz, 30% Touriga Franca, 10% Touriga Nacional.

Vinification: After the grapes have been sorted in the field (on the vine) and on tables (on arrival at the wine cellar), they are decanted by gravity into small 10 and 28 hectolitre containers. After 3 weeks maceration with gentle punching-down, the wine undergoes malolactic fermentation in vats before going into casks.

Aging: 12 months in 225 and 500 litre one year old casks, to prevent the fruit drawing too much flavour from the wood.

Analytical data: Alcohol content: 15 %vol - pH - 3,77 - Total Acidity : 3,6 g/l H₂SO₄

The 2014 vintage: After a fairly wet spring, growth was rapid. There was regular rainfall during the summer, which called for extra vigilance because of a serious threat from cryptogamic diseases. Following a heat wave in September, the year produced an interesting vintage with fine, flavourful wines displaying great minerality.

Tasting: Purple in colour with a hint of violet. The fresh, lively nose reveals notes of blackcurrant, blueberry, bay leaf, gooseberry and spices. After airing, notes of undergrowth start to appear. The attack is smooth on the palate, thanks to an elegant structure supported by a superb acidity and fine tannins. Elegant and extremely youthful, it closes with a long finish of fresh fruits, spices and a superb minerality.

Serving temperature: 15 °C

Keeping: 10 years.

Pairing: Breast of duck with mushrooms, roast rack of lamb with thyme.

