



QUINTA DA CÔRTE

PRINCESA

DOURO WINE - 2015

Since 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 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 rainfall and very hot summers.

Growing: Almost all the plots are non-mechanised, with the use of natural fertilisers and manual weeding.

Varieties: 15% Touriga Nacional, 10% Tinto Cao, 75% Touriga Franca.

Vinification: After the grapes are sorted in the field and on tables and have been de-stemmed, they are vatted in small 10 hectolitre and 28 hectolitre containers. They are macerated for a relatively short time, taking about 2 weeks with the tannin being gently extracted by punching down.

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

Analytical data: Alc: 14,5 %vol; pH - 3,80; AT - 3,27 g/l H₂SO₄

The 2015 vintage: The domaine's third vintage marks an important milestone. This year's growth progressed harmoniously. Following robust early growth which began in March, the vines were well-placed to resist the summer drought. A spell of rain in September helped the grapes ripen, and the vintage that finally emerged can be ranked amongst the best – powerful and well-balanced.

Tasting: Purple in colour, with inky reflections. The nose is powerful and expressive, immediately revealing aromas of black fruits such as damson, elderberry and blackcurrant, which are followed by raspberry, spices, pepper and a superb minerality. The palate is dense, with an ample attack which develops strongly with tannins of remarkable smoothness and freshness. There are red and black fruits on the nose, accompanied by cocoa, coffee and delicate hints of menthol. The long-lasting tannic finish develops with great elegance.

Serving temperature: 15 °C

Keeping: 15 years.

Pairing: When it is young, drink it with red meat, game cooked in a sauce, or a chocolate fondant. After a few years in the cellar, you may want to try it with truffle-based dishes, pressed cheeses or grilled meat.

