



QUINTA DA CÔRTE

PRINCESA

DOC DOURO - RED 2016

Since 2013 this domaine, located in the heart of the Douro in the Cima Corgo, has been producing wines worthy of the aspirations of Domaines Austruy. Its wealth of old vines, growing techniques which are respectful of tradition and a 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 they be Douro DOC or Port.

Soil: Schists.

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

Varieties: 40% Touriga Franca, 30% Touriga Nacional, 30% Tinta Roriz.

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

Vinification: After sorting in the field and on tables, the grapes are decanted by gravity into small 10 and 28 hectolitre containers. After 15 weeks' maceration and light punching-down, the juice undergoes malolactic fermentation in vats before going into casks.

Aging: 12 months in 225 litre and 500 litre one-wine casks.

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

Tasting: Purple-garnet in colour, this blend immediately displays a superb, intense nose: roses, small red berries, blackberries and soft spices clamour for attention in a delightful outpouring of fruit flavours. The mouthfeel is as smooth and solid as one could wish, with well-integrated tannins, and is distinguished by its balance, freshness and lengthy finish. A very satisfying wine, with an elegant underlying minerality.

Pairing: A tournedos Rossini or a beef Wellington.

Keeping: 8 years.

