



QUINTA DA CÔRTE

PRINCESA

DOURO RED WINE - 2017

Category: DOC Douro

Soil: Schist

Grapes: 60 % Tinta Roriz and 40 % Touriga Franca

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

Grape varieties: Touriga Franca, Tinta Roriz.

Year of Harvest: 2017

Date of Harvest: 21 September 2017.

Climate data of the harvest: After a Winter characterised as cold and dry, the Summer of 2017 was extremely hot and very dry. Also worthy of note were the various heatwaves throughout the months of April, May, June and July. The accumulated rainfall throughout the year, from November until the end of September was 300 mm. The month of September, with a total absence of precipitation, was considered, for Continental Portugal, according to the IPMA, the driest of the last 87 years. Although the temperature was very high in the first 10 days of September, it turned out to be a month with more moderate temperatures than recent years. At the Quinta da Côrte the harvest commenced on 7 September 2017, earlier than in the previous year when it started on 30 September.

Vinification: In temperature-controlled stainless steel vats. Extended maceration. Ageing in 500 l French oak casks until bottling.

Bottling: 8 May 2019.

Analytical data: Alcohol content – 14% vol
pH – 3.85
Total acidity – 4.92 g/l (tartaric acid).

Operating temperature: 15 °C

Number of bottles: 6,000 bottles.

Conservation: 10 years or more, if conserved in good conditions.

Tasting notes: Deep colour. Aromas of red fruits (blackberry, currant black) and some spices. In the mouth it has firm but smooth, long and very elegant tannins.

Pairing: Beef steak with mushroom risotto, roast beef with roasted new potatoes from the farm.

Comment: _____

