



QUINTA DA CÔRTE

# PRINCESA

## DOURO RED WINE - 2018

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**Category:** DOC Douro

**Soil:** Schist

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

**Varieties:** 25% Touriga Franca, 25% Tinta Roriz, 25% Tinta Barroca, 25% old vines (a mix of varieties).

**Growing year:** 2018

**Date of harvest:** 21 and 28 September 2018.

**Climatic conditions for the vintage:** The winter started out extremely dry, but from March onwards the water levels were more than restored thanks to heavy rain, particularly in March and April. The following months of June and July were fairly variable, with periods of intense rainfall and spells of dry weather and high temperatures. August and September were extremely hot. Harvesting at the Quinta da Côrte began on 17 September 2018.

**Vinification:** In temperature-controlled stainless steel vats. Lengthy maceration. Aging in 500 litre French oak casks before bottling.

**Bottling:** 19 March 2020

**Analytical data:**

Alcohol content – 14.9% by volume

pH – 3.85

Total acidity – 5.60 g/l (tartaric acid)

**Serving temperature:** 15° C

**Number of bottles produced:** 13,000

**Keeping:** 10 years or more, if stored in good conditions

**Tasting notes:** Red berries (blackberry, blackcurrant) and spices aromas. The tannins are firm but smooth on the palate and the finish is long and elegant.

**Pairing:** Makes a fine accompaniment to a cured ham starter, or will go nicely with oven-roasted codfish, grilled octopus, veal chops or roasted kid.

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