



QUINTA DA CÔRTE

# PRINCESA

## DOURO RED WINE - 2019

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**Category:** DOC Douro Reserva

**Soil:** Schist

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

**Grape Varieties:** 10% Touriga Nacional, 20 % Touriga Franca, 20 % Tinta Roriz, 35 % Tinta Barroca, 15 % Vinha Velha (mix of old vines of different varieties).

**Date of harvest:** September 12th 2019.

**Climatic conditions for the vintage:** overall, there were great fluctuations during winter and spring. December 2018 and May 2019 were much warmer than usual, while January and June 2019 were much colder. Light rainfall mainly occurred during winter and spring, except in November 2018 and April 2019 which was marked by heavy rain. The period from May to September was quite dry with barely any rain. During harvesting (from September 12th – 28th, 2019), a strong temperature amplitude allowed a slower ripening of the grapes.

**Vinification:** In temperature-controlled stainless steel vats. Lengthy maceration. Ageing for 12 months, 50% in 500 l French oak barrels and 50% in 3000 l French oak barrels until bottling.

**Bottling:** March 8th 2021

**Alcohol content:** 14.5% vol.

**Serving temperature:** 15°C.

**Number of bottles produced:** 20,000 bottles (75cl) and 150 magnums (150cl).

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

**Tasting notes:** Deep red colour. The nose offers very fresh aromas of red fruits (blackberry, blackcurrant) enhanced by spicy and floral notes. A well-structured wine with smooth and elegant tannins on the palate.

**Pairing:** Pork tenderloin with pumpkin puree, roast beef with roasted potatoes from the Quinta.

**Oenologist:** Marta Casanova

**Consultant Oenologist:** Stéphane Derenoncourt

