



QUINTA DA CÔRTE

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## GRANDE RESERVA Red Wine 2018

**Category:** DOC Douro.

**Soil:** Schist.

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

**Grape Varieties:** 60 % Touriga Franca, 40 % Touriga Nacional.

**Harvest year:** 2018.

**Harvest date:** 21<sup>st</sup> of September till 3<sup>rd</sup> of October 2018.

**Vintage Weather data:** The spring and early summer months were very rainy and cold, which conditioned the development of the vine and delayed the vegetative cycle. However, the months of August and September were hot and dry, which meant that the harvest date was not delayed compared to previous years.

**Vinification:** In stainless steel vats with temperature control. Prolonged maceration.

Aging in 500 l French oak barrels until bottling.

**Bottling:** June 21<sup>st</sup>, 2022.

**Analytical data:**

Alcohol content – 14,5 %vol.

pH – 3,9.

Total acidity – 5,6 g/l (tartaric acid).

**Service temperature:** 15 °C.

**Number of bottles:** 3 303 75 cl bottles and 200 Magnum bottles.

**Conservation:** In good conditions, 10 or more years.

**Tasting notes:** Dense grenat colour. Very elegant nose. Aromas of black fruit (blackberry, black currant) and chocolate, balsamic and harmonious notes.

In the mouth it is long and very elegant.

**Food pairing:** Roasted lamb in wood-fired oven with potatoes and vegetables from the Quinta's Garden.

**Comments:**

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EAN13 – 5600268956443 (75 cl) ITF14 - 15600268956464 (6 un 75 cl) ITF14 – 45600268956465 (3 un 75 cl)

EAN13 – 5600268956450 (150 cl) ITF14 – 35600268956468 (1 un 150 cl)