



QUINTA DA CÔRTE

QUINTA DA CÔRTE RED DOC DOURO - GRANDE RESERVA 2019

Category: DOC Douro.

Soil: Schist.

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

Grape varieties: 60 % Touriga Franca, 40 % Touriga Nacional.

Harvest year: 2019.

Harvest date: Between September 23 and 27, 2019

Vintage Weather data: Overall, the viticultural year experienced significant fluctuations during the winter and spring periods, with December 2018 and May 2019 being much warmer than usual and January and June being cooler. There were some heat waves, especially in July, which caused the first signs of dehydration in some of the more exposed and sensitive berries. In terms of precipitation, it occurred mainly during the winter and spring periods, but with below-normal values, except for November and April, which had higher than normal precipitation. The period from May to September was considered very dry as there was practically no rain. This, combined with the high temperature conditions, accentuated the severe drought felt during these last months

Vinification: In stainless steel vats with temperature control. Prolonged maceration. Aged in 3,000-liter French oak Foudres until bottling.

Bottling Date: March 14, 2022.

Analytical Data:

Alcohol Content: 14.5% vol

pH: 3.78

Total Acidity: 5.7 g/l (tartaric acid).

Serving Temperature: 15 °C.

Number of bottles: 4,112 bottles of 75 cl and 200 Magnum bottles (150 cl)

Conservation: 10 years or more if stored in good conditions.

Tasting Notes: Dense garnet color. Very elegant nose. Aromas of black fruits (blackberry, blackcurrant) and chocolate, with balsamic notes and harmony. On the palate, it is long and very elegant.

Food Pairing: Ideal to accompany "rich" meals, such as wood-fired oven roasts, red meats, cod, and more intensely flavored poultry. Pairs well with more complex cheeses.



Bottle 750 ml: 5600268956467 **Bottle 1500 ml:** 5600268956474

BOX 6 bottles 750 ml: 15600268956532