



Quinta do Couquinho ADEODATO RESERVA / Douro / Red / 2016 Controlled Denomination of Origin: DOC – Douro

GRAPE VARIETIES: Under an integrated production system, this Reserva wine has its origins from the best Sousão grapes from old vines at Quinta do Couquinho

WINEMAKING: The grapes were harvested by hand, at its ideal point of maturation, in order to generate higher aromatic and polyphenol concentrations. After total destemming and gentle crushing, traditional foot treading was followed by fermentation in stainless steel vats, thus allowing the quality constituents present in the skin of very ripe grapes to smoothly pass onto the wine, with slight reassembly and prolonged macerations.

AGEING: After malolactic fermentation the wine aged for 14 months in new and first year french oak barrels.

BOTTLING: July 2018

TASTING NOTES: The aroma offers magnificent notes of ripe black fruit, with a slight hint of vegetable, characteristic of Sousão. In the mouth, with good volume and a very elegant and soft acidity, it confirms the properly integrated wood.

ANALYTICAL PARAMETERS:

Alcohol: 14,5 (%v -20°)

pH: 3,61

Total Acidity: 4,8 (g/dm³ tartaric acid)

Volatile Acidity: 0,6 (g/l acetic acid)

Total Sugar: 0,8 g/l

Contains Sulphites

Batch: QCSS16

WINEMAKERS: Victor Rabaçal and João Brito e Cunha

