



**Quinta do Couquinho TOURIGA NACIONAL RESERVA / Douro / Red / 2019**  
**Controlled Denomination of Origin: DOC - Douro**

**GRAPE VARIETIES:** Under an integrated production system, this Reserva wine has its origins from the best Touriga Nacional grapes.

**WINEMAKING:** The grapes were harvested by hand, at their ideal point of maturation, aiming to have a vigorous maturation, leading to higher aromatic and polyphenol concentrations. The grapes were trodden on foot in a wine press and then transferred to a stainless steel vat, where alcoholic fermentation took place, thus allowing the quality constituents present in the skin of very ripe grapes to smoothly pass onto the wine, with slight pumping over and prolonged macerations.

**AGEING:** After malolactic fermentation, the wine aged for 12 months in first and second year french oak barrels with 300 and 400 liters capacity.

**BOTTLING:** May 2021

**TASTING NOTES:** Deep ruby colour. Intense aroma where the ripe fruit stands out. Very enveloping in the mouth, powerful but balanced, with soft tannins where, fruit, chocolate and sour cherry liqueur are strongly evident. A wine that combines elegance and a high level of potency, in a perfect harmony with its singular grape identity, which stands out on its own. Ideal companion for meats of intense flavour.

**ANALYTICAL PARAMETERS:**

Alcohol: 14,0 (%v - 20º)

pH: 3,57

Total Acidity: 5,6 g/l (tartaric acid)

Volatile Acidity: 0,5 g/l (acetic acid)

Total Sugar: 0,7 g/l

Contains Sulphites

Batch: QCTNR19



**WINEMAKERS:** Víctor Rabaçal and João Brito e Cunha