



QC GRANDE RESERVA / DOURO / RED / 2019

CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO

GRAPE VARIETIES: UNDER AN INTEGRATED PRODUCTION SYSTEM, THIS GRANDE RESERVA HAS ITS ORIGINS FROM OLD VINES IN A BLEND OF THE BEST GRAPES FROM THE REGION'S TRADITIONAL GRAPE VARIETIES: TOURIGA NACIONAL, TOURIGA FRANCA AND SOUSÃO.

WINEMAKING: THE GRAPES WERE HARVESTED BY HAND, AT THEIR IDEAL RIPENING POINT, AIMING FOR VIGOROUS MATURATION WITH THE GOAL OF GREATER AROMATIC AND POLYPHENOL CONCENTRATIONS. VINIFICATION WAS CARRIED OUT IN A PRESS, WITH FOOT TREADING, TO ALLOW FOR GREATER EXTRACTION AND MACERATION OF THE GRAPES THUS ALLOWING THE CONSTITUENTS PRESENT IN THEIR SKIN TO PASS, SMOOTHLY, INTO THE WINE. AFTERWARDS, MUST IS TRANSFERRED TO STAINLESS STEEL VATS, WHERE SLIGHT REASSEMBLY AND PROLONGED MACERATIONS ARE CARRIED OUT AT CONTROLLED TEMPERATURES.

AGEING: AFTER MALOLATIC FERMENTATION THE WINE AGED FOR 12 MONTHS IN NEW AND FIRST YEAR FRENCH OAK BARRELS.

BOTTLING: FEBRUARY 2022

TASTING NOTES: DEEP RUBY COLOUR. ON THE NOSE, THE COMPLEXITY OF THE GRAPE BLEND FROM OLD VINES CONVEYS A PRONOUNCED INITIAL INTENSITY OF ROCKROSE, WITH NOTES OF RED FRUIT SUCH AS CHERRY, STRAWBERRY AND BLACK FRUIT COMPOTE OF PLUMS AND CURRANTS, ENDING WITH NOTES OF TOASTED WOOD AND SENSATIONS OF COFFEE AND SMOKE. IN THE MOUTH IT IS VOLUMINOUS, WITH PRESENT BUT POLISHED TANNINS, WITH GREAT PERSISTENCE, WHERE WILD FRUITS AND NOTES OF COFFEE AND COCOA ARE PRESENT, WITH A LONG FINISH AND PRONOUNCED INTENSITY. A WINE THAT CAN BE DRUNK NOW, BUT WITH GREAT AGEING POTENTIAL.

ANALYTICAL PARAMETERS:

ALCOHOL: 14,5 (%/V -20°)

PH: 3,52

TOTAL ACIDITY: 5,7 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,5 (G/L ACETIC ACID)

TOTAL SUGAR: 0,6 G/L

CONTAINS SULPHITES

BATCH: QCGR19

WINEMAKER: VICTOR RABAÇAL

