



## QUINTA DO COUQUINHO COLHEITA / DOURO / RED / 2023

### CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO

**GRAPE VARIETIES:** UNDER AN INTEGRATED PRODUCTION SYSTEM, THIS WINE HAS ITS ORIGINS 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 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 12 MONTHS IN NEW, FIRST, SECOND AND THIRD YEAR FRENCH OAK BARRELS.

**BOTTLING:** JULY 2025

**TASTING NOTES:** DEEP PURPLE COLOUR, FLORAL NOTES OF VIOLETS WITH A PREDOMINANCE OF RED FRUIT AROMAS (STRAWBERRY AND CHERRY) ENDING WITH SLIGHT SENSATIONS OF COFFEE, COCOA AND TOASTED WOOD, DUE TO ITS BARREL AGEING. IN THE MOUTH, TANNINS ARE WELL PRESENT, ALBEIT ROUND, WITH AN ELEGANT ACIDITY THAT GIVES IT AN IMPACTFUL FRESHNESS, COMPLEMENTED BY THE CHARACTERISTIC MINERALITY OF THE DOURO, WITH A VOLUMINOUS, PERSISTENT AND ENVELOPING FINISH.

#### **ANALYTICAL PARAMETERS:**

ALCOHOL: 14,0 (%/V -20°)

PH: 3,72

TOTAL ACIDITY: 5,3 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,6 (G/L ACETIC ACID)

TOTAL SUGAR: 0,96 G/L

CONTAINS SULPHITES

BATCH: QCC23

**WINEMAKER:** VICTOR RABAÇAL