



QC ADEODATO RESERVA / DOURO / RED / 2021

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 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: JULY 2024

TASTING NOTES: DEEP RUBY COLOUR. ON THE NOSE, MAGNIFICENT NOTES OF RIPE BLACK FRUIT STAND OUT, WITH A SLIGHT VEGETAL HINT, CHARACTERISTIC OF SOUSÃO, ASSOCIATED WITH LIGHT SMOKY NOTES FROM THE BARREL AGEING. IN THE MOUTH, IT IS VOLUMINOUS, WITH FIRM TANNINS AND A VERY ELEGANT AND VIBRANT ACIDITY. SLIGHT SENSATIONS OF CHOCOLATE AND COFFEE, ASSOCIATED WITH BLACK FRUIT OF PLUMS AND BLACKCURRANT THAT GIVE IT A BEAUTIFUL PERSISTENCE AND A LONG FINISH.

ANALYTICAL PARAMETERS:

ALCOHOL: 14,5 (%/V -20°)

PH: 3,55

TOTAL ACIDITY: 5,8 (G/L TARTARIC ACID)

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

TOTAL SUGAR: 1,0 G/L

CONTAINS SULPHITES

BATCH: QCADE21

WINEMAKER: VICTOR RABAÇAL