



QUINTA DO COUQUINHO RESERVA / DOURO / RED / 2023

CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO

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

WINEMAKING: VINIFICATION IS CARRIED OUT IN A PRESS, WITH FOOT TREADING, TO ALLOW FOR A GREATER POLYPHENOLIC EXTRACTION AND A MORE HOMOGENEOUS AND EFFICIENT GRAPE MACERATION, THUS ALLOWING THE CONSTITUENTS PRESENT IN THEIR SKINS TO PASS, SMOOTHLY, INTO THE WINE. THIS MACERATION PROCESS IS REPEATED, THROUGHOUT THE ALCOHOLIC FERMENTATION, TO MAXIMIZE THE FULL POTENTIAL OF THE OLD VINES, ALWAYS AT CONTROLLED TEMPERATURES.

AGEING: AFTER MALOLACTIC FERMENTATION THE WINE AGED FOR 14 MONTHS IN SECOND AND THIRD YEAR FRENCH OAK BARRELS.

BOTTLING: JULY 2025

TASTING NOTES: DEEP PURPLE COLOUR. INTENSE AND FLORAL AROMA OF VIOLET, COMBINED WITH RED AND BLACK FRUIT, ENDING WITH HINTS OF SMOKE AND SOME COCOA DUE TO ITS AGEING IN FRENCH OAK BARRELS. IN THE MOUTH IT IS FULL AND VOLUMINOUS, WITH PERSISTENT TANNINS, ENDING WITH AN ELEGANT AND LONG FINISH WHERE WILD FRUITS AND NOTES OF BERGAMOT WITH HINTS OF DARK CHOCOLATE ARE PRESENT. A WINE WITH AN EXCELLENT STRUCTURE, WHICH CAN BE DRUNK NOW BUT WITH GREAT POTENTIAL FOR AGEING.

ANALYTICAL PARAMETERS:

ALCOHOL: 14,0 (%/V -20°)

PH: 3,72

TOTAL ACIDITY: 5,2 (G/L TARTARIC ACID)

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

TOTAL SUGAR: 0,64 G/L

CONTAINS SULPHITES

BATCH: QCR23

WINEMAKER: VICTOR RABAÇAL