



DONA MARIA ADELAIDE VINTAGE PORT/ Douro /Red / 2013
Controlled Denomination of Origin: DOC – Douro

This Vintage is Quinta do Couquinho's first experience in producing Port Wine. It is a tribute to Maria Adelaide Melo e Trigo, the main driver of the project belonging to three siblings and which has already achieved national and international recognition with its range of excellent wines from the Upper Douro region, all classified as Controlled Designation of Origin wines.

GRAPE VARIETIES: Old vineyards on the estate where the Touriga Nacional, Tinta Barroca, Touriga Franca and Sousão grape varieties predominate.

WINEMAKING: Once the perfect balance of grapes is found, they are harvested by hand into 18Kg boxes, to guarantee their maximum protection during transport to the winery. Then, they are partially destemmed and crushed into a stainless-steel press and traditional treading (using men and women) is carried out for 4 hours. The treading process is repeated throughout the alcoholic fermentation until it is fortified with brandy, which is carefully chosen by the oenologists. After the addition of wine brandy is performed, the Port wine rests in steel vats until the bottling operation.

BOTTLING: September 2015

TASTING NOTES: Intense, dense, almost black colour. Puissant and complex aroma where cistus, mint and violet notes stand out providing freshness to the black fruits, such as blueberries, plums, cocoa and figs. Full in the mouth, with soft and good tannins, very well-balanced flavours and aromas where balsamic and chocolate aromas stand out again in very, very long finale. A wine still in its infancy, an explosion of force and elegance, a hymn to the Douro and the sun. It remains true to the profile that identifies the wines from Quinta do Couquinho.

ANALYTICAL PARAMETERS:

Alcohol: 19%

Total acidity: 3,82

Sugar: 111 g/l residual sugar

Baumé: 3,6

WINEMAKERS: Victor Rabaçal and João Brito e Cunha

