



Quinta do Couquinho RESERVA / Douro / Red / 2018 Controlled Denomination of Origin: DOC - Douro

GRAPE VARIETIES:

Under an integrated production system, this wine 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 its ideal point of maturation, in order to generate higher aromatic and polyphenol concentrations. After total destemming and gentle crushing, traditional foot treading was followed by fermentation 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 and first year french oak barrels.

BOTTLING: August 2020.

TASTING NOTES:

Warm and full aroma, with an elegant presence of the Touriga Nacional grape variety, which is part of the lot. The wine being in a good French Oak barrel enhances the blueberry and notes of cistus. In the mouth it is full, with an elegant finish where wild fruits and floral notes with dark chocolate are perceived. A wine with an excellent structure, perfect for strong cheeses, sausages and game.

ANALYTICAL PARAMETERS:

Alcohol: 14,5 (%v - 20º)
pH: 3,63
Total Acidity: 5,5 g/l (tartaric acid)
Volatile Acidity: 0,6 g/l (acetic acid)
Total Sugar: 1,0 g/l
Contains Sulphites
Batch: QCR18



WINEMAKERS: Victor Rabaçal and João Brito e Cunha