



QUINTA DO COUQUINHO UNIUS RESERVA / DOURO / RED / 2020

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: TINTO CÃO AND TOURIGA NACIONAL.

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 12 MONTHS IN NEW AND FIRST YEAR FRENCH OAK BARRELS.

BOTTLING: FEBRUARY 2023

TASTING NOTES: DEEP PURPLE COLOUR. INTENSE AND FLORAL AROMA OF VIOLET, COMBINED WITH RED AND BLACK FRUIT, ENDING WITH A COMBINATION OF SMOKE, COCOA AND DRIED FRUITS, DUE TO ITS AGEING IN FRENCH OAK BARRELS. IN THE MOUTH IT IS FULL AND VOLUMINOUS, WITH PERSISTENT BUT NOT AGGRESSIVE TANNINS, ENDING WITH AN ELEGANT AND LONG FINISH HIGHLIGHTING NOTES OF TOASTED WOOD, SMOKE AND RIPE BLACK FRUIT. A WINE WITH AN EXCELLENT STRUCTURE, WHICH CAN BE DRUNK NOW, BUT WITH GREAT POTENTIAL FOR AGING.

ANALYTICAL PARAMETERS:

ALCOHOL: 15 (%/V -20°)

PH: 3,59

TOTAL ACIDITY: 6,0 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,7 (G/ L ACETIC ACID)

TOTAL SUGAR: 1,84 G/L

CONTAINS SULPHITES

BATCH: QCRTR20

WINEMAKER: VICTOR RABAÇAL