



QUINTA DO ESTANHO

Since 1757



DOURO WINE GRAND RESERVE

2015

DESIGNATION OF ORIGIN

- DO Douro

GRAPE VARIETIES

- Old vines with around thirty identified varieties.

ENOLOGIST TASTER

- Luís Leocádio

VINEYARD

Parcels of vines planted between 1932 and 1970 at a density of 8850 plants per hectare. Situated on the steep slopes of the River Pinhão at an altitude of 300 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

2015 VINTAGE

The weather in the year of the 2015 vintage was very favourable, with sunshine, heat and low humidity, encouraging very uniform vegetative growth. The year started rainy and cold (January to March) replenishing much of the water reserves in the soil, an important factor for a balanced bud break in late March. Following flowering in May, veraison began evenly in July, two weeks earlier than in the previous year. At the end of the vegetative cycle, the grapes were in a state of excellent health and ripeness. In September, the absence of rain and heat provided ideal conditions for the start of the harvest.

VINIFICATION

Fresh grapes at their ideal ripeness are picked by hand into 20 kg boxes. After careful sorting by hand, destemming and gentle treading in small vats, the grapes underwent five days of cold maceration. Fermentation with indigenous yeasts began slowly, taking place over 10 days with daily delestage. After fermentation, the wine underwent skin maceration for 30 days. The wine was aged for 12 months in new French oak casks. **FROM A SELECTION OF THE BEST CASKS OF THE BATCH ONLY 1333 NUMBERED BOTTLES WERE PRODUCED.**

CHARACTERISTICS

TASTING NOTES

Very deep purple colour with violet overtones and great aromatic complexity. Marked aromas of ripe fruit with notes of blackberries, black cherries, mocha, chocolate and coffee, with the wood very well married with the fruit. In the mouth it is dense, with firm tannins and a lively acidity that lends it freshness and longevity.

SERVICE AND HARMONIZATION

Drink with strongly flavoured dishes like game, red meats and strong cheeses. Serve at 16°-18°C.

