



QUINTA DO ESTANHO

Since 1757



DOURO WINE HARVEST 2015

DESIGNATION OF ORIGIN

— DO Douro

GRAPE VARIETIES

— Traditional Douro varieties

ENOLOGISTS

— Luís Leocádio

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 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 an excellent state of 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 destemming and gentle crushing, the grapes ferment in stainless steel tanks for 9 days with daily delestage. Following alcoholic fermentation, 20% of the batch was aged in French oak casks.

CHARACTERISTICS

TASTING NOTES

Intense ruby colour. The aroma is complex with notes of ripe red fruit, spices (nutmeg) and orange blossom. Cistus nuances lend freshness to the wine. On the palate it surprises with its balanced acidity, concentration and silky tannins. The finish is long and persistent.

SERVICE AND HARMONIZATION

Drink with white meats, red meats, barbecues, Italian cuisine, sushi or medium strong cheeses. Serve at 16°-18°C.

