



QUINTA DO ESTANHO

Since 1757



QUINTA DO ESTANHO SPECIAL GRAND RESERVE - TRIBUTE JAIME ACÁCIO QUEIROZ CARDOSO

2016

DESIGNATION OF ORIGIN

- DO Douro

GRAPE VARIETIES

- Old vines with around thirty identified varieties

ENOLOGIST TASTER

- Luís Leocádio

VINEYARD

Vineyard plots planted between 1932 and 1970, with a density of 8,850 plants per hectare. Situated on the steep slopes of the Pinhão River at an altitude of 300 m, with shale soils that are poor and rough; low yield but with grapes of high concentration and quality.

2016 HARVEST

A very challenging campaign, with each grape variety and plot revealing itself at its own pace, which required very close monitoring. The wine year started in a positive way with a wet winter. In the spring, the above-normal temperatures advanced the growing cycle by about 10 days. However, some challenges appeared with rainy weather that lasted through April and May, with precipitation levels three times higher than those in recent years. June and July saw the return of more typical seasonal weather, but there were major heatwaves in August that slowed the ripening cycle, putting the vines under great stress. The much-desired August rainfall fell rather timidly at the end of the month (7 mm), but it made the difference precisely in the vineyards where it was most needed. The weather was exceptionally good throughout the harvest, which allowed perfect maturation to proceed. The harvest then started on September 23, giving rise to very fresh and elegant wines with great concentration.

VINIFICATION

Fresh grapes at their ideal point of ripeness, hand-picked and placed in 20 kg boxes, in what are considered the best areas of each plot. After careful sorting by hand, destemming and gentle treading in small vats, the grapes underwent five days of cold maceration. Fermentation with indigenous yeasts started slowly and lasted 10 days with daily delestage, finishing in new French oak barrels, where the wine aged for 16 months. A very limited batch of 666 bottles was made from the best barrels.

CHARACTERISTICS

TASTING NOTES

Dark red, dense, and concentrated colour. Great aromatic complexity, with notes of truffles, cedar, iodine, black fruit, cocoa and coffee, involved in a mineral persistence. In the mouth it is dense, with firm tannins and a balsamic minerality that gives it freshness and longevity.

SERVICE AND HARMONIZATION

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

