



QUINTA DO  
ESTANHO

Since 1757



## QUINTA DO ESTANHO SUPERIOR HARVEST 2017

### DESIGNATION OF ORIGIN

- DO Douro

### GRAPE VARIETIES

- Traditional Douro varieties

### ENOLOGIST

- Luís Leocádio

### VINEYARD

Vineyard plots planted on the steep slopes of the River Pinhão at an altitude of between 150 and 400 m, with shale soils that are poor and rough; low yield, but with grapes of high concentration and quality.

### 2017 HARVEST

It was an extremely, and unusually, dry year and no-one can recall a drought like it in the Douro. As a result of the weather, we found that all stages of the growing cycle were advanced, with bud break and flowering going smoothly, and the grapes starting to gain colour in the first few days of July. The very hot weather continued throughout the maturation period, thus causing a rapid ripening of the grapes, which led to the harvest starting at the end of August. It was a good year, and the wines have a more intense colour and a higher alcohol content, but with a very nicely balanced acidity. Managing to maintain freshness and elegance.

### VINIFICATION

Fresh grapes at their ideal point of ripeness are picked by hand and placed in 20 kg boxes. After destemming and gentle crushing, the grapes ferment in a stainless-steel vat for 9 days with daily delestage. After alcoholic fermentation, the wine is aged in second and third year French oak 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.

