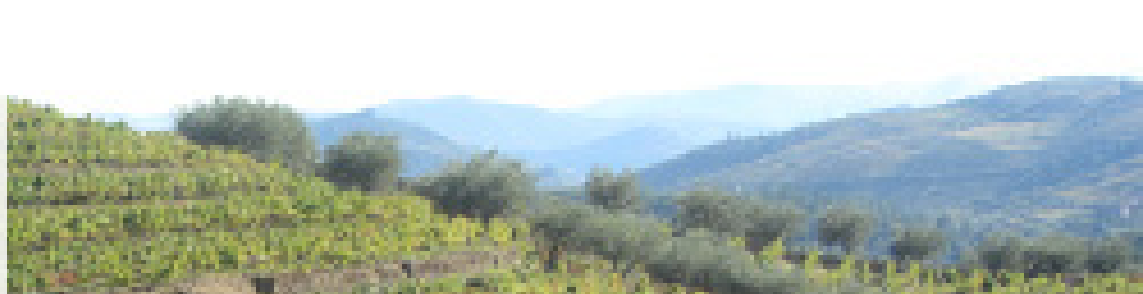




QUINTA DO ESTANHO

Since 1757



QUINTA DO ESTANHO VINHAS VELHAS GRANDE RESERVA 2018

DESIGNATION OF ORIGIN

- DO Douro

GRAPE VARIETIES

- Old vines with around thirty identified varieties

ENOLOGIST

- Luís Leocádio

VINEYARD

Parcels of vines planted between 1932 and 1970 at 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, of low yield but with grapes of high concentration and quality.

2018 WINE HARVEST

An unusual year for winemaking. Winter was cold and dry with very little rain. With the onset of spring, rain came in abundance, which allowed the replenishment of water reserves in the soil. Unstable weather and strong winds at the end of May (flowering stage) caused some loss of yield as well as a delay in the growth cycle. Diseases also broke out and all care was doubled. Summer started with a lot of rain, but periods of intense heat in August allowed the grapes to ripen more evenly, and a warm September further accelerated ripening. Wines of great concentration and balance and exceptional elegance were produced at the winery.

VINIFICATION

Fresh grapes at their ideal point of ripeness are picked by hand and placed in 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 alcoholic fermentation, the wine underwent skin maceration for 30 days. The wine was aged for 24 months in new French oak casks. From a selection of the best casks of the batch only 3,600 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 and fruit notes paired perfectly. On the palate it is dense, with firm tannins and a lively acidity that gives it freshness and longevity.

SERVING AND PAIRING

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

