



QUINTA DO  
ESTANHO

Since 1757



## QUINTA DO ESTANHO SUPERIOR HARVEST

2020

### DESIGNATION OF ORIGIN

- DO Douro

### GRAPE VARIETIES

- Traditional Douro varieties

### ENOLOGIST

- Luís Leocádio

### VINEYARD

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

### 2020 HARVEST

The 2020 harvest was marked by relatively stable, wine cycle favouring climate conditions, leading to a year without any major upsets or unforeseen events: the winter was dry and cold with low precipitation levels; spring was warm and dry, with the exception of April in which precipitation levels were slightly higher; the temperatures recorded in August and September were quite favourable for grape ripening. The absence of rain, mixed with the typically high temperatures of the Douro region, and the cold nights, contrasted with the excesses seen in the last few summers. These conditions contributed to the fact that, in general, the grapes were in a very good state of health, with no record of diseases or pest infestation that could cause any damage. This year's red wines have a robust body and colour, and excellent acidity. The alcohol content was a little lower than in previous years, giving us very balanced wines with good tannins, which are both very smooth and very creamy.

### VINIFICATION

Fresh grapes at their ideal point of ripeness are picked by hand and placed in 20 kg boxes. After the destemming and gentle treading, the grapes are fermented in stainless steel tanks for 9 days with daily delestage. After alcoholic fermentation, the wine is aged in two and three year-old French oak casks.

## CHARACTERISTICS

### TASTING NOTES

Intense ruby colour. The aroma is complex with floral scents combined with red and wild fruits and notes of spices (nutmeg and cloves). Rockrose and mint nuances lend freshness to the wine. On the palate it has a surprising balanced acidity, concentration and fine, silky tannins. It has a long, lingering finish that is extremely persistent.

### SERVICE AND HARMONIZATION

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

