



QUINTA DO ESTANHO

Since 1757

QUINTA DO ESTANHO SUPERIOR HARVEST

2022

DESIGNATION OF ORIGIN	- DO Douro
GRAPE VARIETIES	- Traditional Douro Varieties
OENOLOGIST	- Luís Leocádio

VINEYARD

Situated on the steep slopes of the Pinhão River, at altitudes ranging from 150 to 400 metres, the vineyards are planted on schist soils that are poor and rugged. These conditions result in low yields, but produce grapes of high concentration and quality.

2022 HARVEST

The 2022 harvest was marked by relatively stable climatic conditions, favourable to the vine cycle, resulting in a year without major setbacks or unforeseen events. Winter was dry and cold, with low precipitation levels. Spring was warm and dry, with the exception of April, when rainfall was slightly higher. The temperature variations recorded in August and September were particularly favourable to grape ripening.

The absence of rain, combined with the typically high temperatures of the Douro region and cooler nights, contrasted with the excesses observed in recent summers. These conditions contributed to the grapes being, overall, in excellent health, with no record of diseases or pest infestations that could cause damage.

This year's red wines show good structure, deep colour and excellent acidity. Alcohol levels were slightly lower than in previous years, resulting in very balanced wines with fine tannins, both smooth and creamy.

VINIFICATION

Fresh grapes, harvested by hand at their optimal ripeness, are placed in 20 kg boxes. After destemming and gentle crushing, fermentation takes place in stainless steel tanks over a period of nine days, with daily délestage. After alcoholic fermentation, the wine is aged in French oak barrels that are two and three years old.



NUTRITIONAL INFORMATION

INGREDIENTS

Grapes, preservative and antioxidant (sulphites), stabilising agents (metatartaric acid).

NUTRITIONAL DECLARATION

per 100 ml

Energy	353 Kj / 85 Cal.
Alcohol Content	14%
Total Sugars	2,25 g
Total Acidity	75 g
Ph	3,69 g
Carbohydrates	1,3 g

Store in a cool, dry place. Avoid exposure to sunlight

CHARACTERISTICS

TASTING NOTES

Straw yellow in colour. Notes of citric fruit (grapefruit and lemon), vanilla and toasted cereal of great elegance. Fresh and mineral flavour, with great persistence.

SERVICE AND HARMONIZATION

It goes well with spiced charcuterie, baked fish, white meats, as well as cheeses of medium structure. Serve at 10 °C.

