



2016 GRANDE RESERVA DOURO DOC

QUINTA DA CÔRTE

INTRODUCTION

Grande Reserva is a perfect symphony of matured vines, polished growing techniques and respect of tradition. The bouquet displays clean-cut aromas of fresh red and black berries, black currant and liquorice. Refined and elegant, it displays good volume and a long, sleek finish which shows off the great minerality of this red wine. Intended to age gracefully for up to 10 years.

VINTAGE NOTES

Ripening was slow and sometimes difficult due to cold temperatures and spring rains, but August and September allowed the grapes to reach a good level of phenolic ripeness. A late vintage which favored the dry wines.

VINEYARD NOTES

VARIETAL

COMPOSITION: 70% Touriga Franca, 30% Touriga Nacional

Age of Vines: 60 years old

Soil: Terrace vineyard with Schist soils

WINE NOTES

Vinification: After sorting on the vine and on tables, the grapes are destemmed and gravity-fed into small containers. After 3 weeks' maceration and light punching-down, malolactic fermentation is carried out in vats before the juice goes into casks.

Aging: 12-months in small (225-litre) and large (500-litre) format oak casks, 15% new wood

Alcohol: 14.5%

Aging Potential: 10 years

TASTING NOTES

A fine example of what Touriga Franca can produce in good schist terroirs, this blend has good body, clean-cut aromas of fresh red and black fruits and mineral notes. Refined and elegant, it displays good volume and a long, sleek finish which shows off the great minerality of this wine.

