

Reserva Tinto 2019

LUSCIOUS / LAYERED / TEXTURED

Quinta da Pedra Alta Reserva Tinto is a complex, rich, oak matured Douro red, made from a blend of selected parcels from the best sites on the Quinta.

VINTAGE: A cool summer and some late rainfall in August led to an extended harvest period in 2019. As a result, we were able to pick our reds not only with full favour, but heightened aromatics and good acidity.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, destemmed, and fermented by wild yeasts at temperatures ranging from 20-25°C for 10-12 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless-steel tank/picking bin ferments are simply plunged. At the end of the maceration the ferments are drained/pressed, and transferred to a combination of new French oak hogsheads (37%) and old French oak puncheons and barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months before being blended. Each varietal wine/parcel brings unique attributes to the final blend. In a warm year, Touriga Nacional from the highest elevations of the Quinta brings along textured palate with luscious red and blue fruits; Sousão brings deep colour and lively acidity and Touriga Franca from the lowest elevations of the Quinta brings mid palate weight and structure with rich black fruits and meaty characters. Once blended the wine was bottled in November 2021.

COLOUR:

Dark plum

AROMA:

Red, blue, and black fruits, with meaty, spice notes and smoky oak complexity

PALATE:

Rich, luscious, fruit laden wine, with a long-textured palate, and balanced acidity

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Favas com chouriço (Fava Beans with chorizo)
Arroz de Cabidela

CELLARING

Drink now but will gain further complexity over the next 10-15 years.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (54%) Touriga Franca (35%) Sousão (11%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars 10-12 days on skins		
Vine Age	Between 13 and 19 years old	Malolactic	Yes		
Vines per Ha	Average 3800	Maturation	20 months sur lie in new French oak hogsheads (37%) and old French oak puncheons & barriques (63%)		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 250 and 500 metres asl	Bottling Date	17/11/2021		
Yield	Average of 4.0 ton/hectare	Production	2936 bottles		
Harvest Period	Between 24 th September & 2 nd October	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	14.0%	Total Acidity (g/l)	5.2g/l
		Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	67mg/l
		pH	3.67	Free SO2 (mg/l)	22mg/l