



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS COLHEITA RED 2020

TYPE: Still **CATEGORY:** Dry **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta dos Carvalhais Colheita is an exceptional red wine from the Dão that is both rich and elegant. Heir to an ancient wisdom, the Quinta dos Carvalhais brand allies experience with innovation to create intense and delicate wines of great elegance that capture the unique personality of the Dão region.

TASTING NOTES LAST TASTED: 2022

A ruby colour of medium intensity, this wine has floral notes of violet, hints of wild forest fruit and a balsamic character typical of the Dão. It has dashes of menthol that confer freshness and further notes of vanilla from its time ageing in the barrel. The fruity profile of this wine is evident on the palate, with textured tannins finely balanced by an excellent natural acidity. An elegant, balanced and gastronomic finish.

HARVEST YEAR

The harvest year was unusually dry. Spring was slightly warmer than usual, which led to flowering at the end of May. The harvest took place between September and October with above average temperatures and less rain than normal. A wet end to the year partially replenished the water reserves in the soil.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 50% Touriga Nacional, 36% Alfrocheiro Preto, 8% Tinta Roriz, 6% Jaen

WINEMAKING

The grapes used in this wine were harvested by grape variety, and by plot, further to a rigorous selection process. After destemming and soft-crushing, the grapes were gravity fed into small temperature-controlled stainless steel tanks where they were vinified by varietal. Alcoholic fermentation took place over roughly 8 days at an average temperature of about 27°C.

MATURATION

65% of this wine aged for 12 months in used 225-litre French oak barrels, while the rest remained in stainless steel tanks. After ageing, the wine was subject to light fining and filtration prior to bottling. It was subsequently bottled without cold stabilisation treatment and a natural deposit may therefore form in the bottle.

STORE

This wine has great potential for ageing in the bottle and will evolve positively over the next 10 years. Once opened, it should be consumed the same day. Store in a horizontal position in a cool, dry place.

SERVE

Serve at between 16°C-17°C. Decant this wine after 4-5 years of age.

ENJOY

This is a fantastic table wine and incredibly gastronomic. It pairs wonderfully with fatty dishes such as octopus "à lagareiro" and roasted meat. It is also an excellent accompaniment to lightly smoked mountain cheeses.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 2,2 g/L ±0,5 | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,2 g | Energetic Value: 330 kJ/79 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-04-05 **BOTTLES PRODUCED:** 31.024

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

