



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS RESERVA RED 2018

TYPE: Still **CATEGORY:** Dry **COLOUR:** White

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

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

THE WINE

Quinta dos Carvalhais Reserva is a superior quality red wine from the Dão, the result of a selected blend and produced only in years of exceptional quality. Quinta dos Carvalhais represents the best of the Dão. With its heritage of ancient winemaking know-how, combined experience and innovation to create very elegant, intense and delicate wines, it reflects the diversity and immense potential of the Dão region.

TASTING NOTES LAST TASTED: 2021

This wine has a deep ruby red colour. On the nose there are notes of black fruit and wild fruit, resinous nuances, aromas of forest, moss, pine, "sous-bois" and a very fresh minty touch. Initially firm and defined on the palate, the tannic structure soon appears, but with polished tannins, in a fresh and enveloping body. The aromatic complexity is confirmed in the mouth, and complemented with some floral touches.

HARVEST YEAR

2018 was a year marked by extreme weather factors, which affected the vegetative cycle. On the one hand, it was a dry autumn, but on the other, winter and spring were cold and rainy, promoting disease and requiring more intense work to be done in the vineyard. The summer was very dry and hot, causing scorching and loss of production.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 49% Touriga Nacional, 39% Alfocheiro Preto, 12% Tinta Roriz

WINEMAKING

The grapes were harvested by variety plot and vinified separately. On reaching the winery, the grapes were unloaded from the 20kg boxes on to the sorting table, then were routed to the destemmer-crusher to subsequently fall into small stainless steel vats. The alcoholic fermentation took place in about 10 days, at an average temperature of 28°C. The Touriga Nacional and Alfocheiro then remained in post-fermentative maceration for 10 days.

MATURATION

After alcoholic fermentation, malolactic fermentation took place in stainless steel vats and barrels. This wine was aged for 12 months in new and used French oak barrels. The wine underwent light fining and filtering before bottling. To preserve its high quality, the wine was bottled without cold stabilisation.

STORE

Like all good red wines from the Dão, it has a long life in the bottle and is ready for consumption for a period that easily reaches 10-15 years. Store horizontally in a cool, dry place.

SERVE

Serve at a temperature between 16°C and 17°C. It should be decanted after 4 or 5 years of age. Wide-rimmed glasses should be used.

ENJOY

This wine is a natural at the table, as it is highly gastronomic. It goes as well with a Lagareiro-style octopus, as with roast shoulder of pork.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,4 g/L ±0,5 (tartaric Acid) | Total Sugars: 1 g/L ±0,3 | pH: 3,6

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 338 kJ/81 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-04-28 **BOTTLES PRODUCED:** 6.801

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/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

