



ESPINHO

COLHEITA DOURO TINTO / RED

WINEMAKER

Jean-Hugues Gros

THE YEAR 2014

In 2014, the red wines are very balanced, with great freshness and a clean and fleeting fruit. 2014 is a year of exceptional quality, with wines that will show the cooler character Douro can give.

VARIETIES

Touriga Franca, Tinta Roriz, Tinta Barroca and Alicante Bouschet, partially aged in French oak barrels for 6 months.

TASTING NOTES

Intense notes of red, ripe fruit.
Complex but good married with wood.
Mouth full, concentrated with soft tannins.

VINIFICATION

Vinification is made in the traditional “lagar” of granite with controlled temperature at 25°. The malolactic fermentation occurred in stainless tank just after alcoholic fermentation.

AGEING

After fermentation the wine is taken in inox tank. Partially aged in french oak barrels.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 13,90 % Vol. (20°) – ph: 3.64
Total Acidity: 4,7 g/dm³
Volatile Acidity: 0,5 g/dm³
Sugars: 0,6 g/l

PRODUCTION

Bottled 10.500 Liters in June 2016 in 14.000 bottles of 750ml

EMBALAGEM

Horizontal boxes with six bottles
1 Box: Gross weight 7,225kg – Net weight 4,5L
Europalette with 100 boxes (1,20x0,80x1,60)
1 Europalette: Gross weight 738kg – Net weight 450L

IMAGE

A tribute to the ecosystem of Douro region.
Photo of lichen varieties on schist walls of Quinta do Espinho.

AWARDS

Commended Medal SWA; Platinum Medal DWWA (97 points)

