



QUINTA DO ESPINHO GRANDE RESERVA DOURO TINTO

WINEMAKER

Jean-Hugues Gros

THE YEAR 2011

It was a year with a perfect maturation of the grapes. The summer was hot, and the harvest was dry and hot. The grapes maturation was normal and the grapes were very healthy and concentrated, good alcohol level, a lot of color and ripe and elegant tannins.

VARIETIES

Touriga Nacional; Touriga Franca; Tinta Roriz

TASTING NOTES

Deep violet color. Deep ruby color. Intense aromas of ripe blackberries, with some oak notes. In the mouth, the wine is round, easy to drink and with a nice concentration, fresh and with ripe tanins.

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

Wine aged in french oak barrels for fourteen months.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 14,7 % Vol. (20°) – ph: 3.68

Total Acidity: 5,7 g/dm³

Volatile Acidity: 0,8 g/dm³

Sugars: 0,8 litro

Notation: Very Good

PRODUCTION

Bottled 2.600 Liters in September 2014 in 3.466 bottles of 750ml

PACKING

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

RATINGS

Vinhos de Portugal 2015 (JPM): 17

