



# QUINTA DO ESPINHO

## GRANDE RESERVA DOURO RED

### WINEMAKER

Jean-Hugues Gros

### THE YEAR 2015

Slow maturation year. Harvest with good weather, healthy grapes and average yield.

### VARIETIES

Touriga Franca (80%), Touriga Nacional (20%)

### TASTING NOTES

Dark color with violet notes. Intense nose, with notes of black fruit and balanced wood. Complex, something floral.

In the mouth, the wine is concentrated but elegant, very balanced, fine and fresh acidity, ripe tannins. Long and persistent ending.

### 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 12 months.

### FILTRATION

Filtration plates

### ANALYSIS IVDP

Alcohol: 13,5 % Vol. (20°) – ph: 3.68

Total Acidity: 5,2 g/dm<sup>3</sup>

Volatile Acidity: 0,7 g/dm<sup>3</sup>

Sugars: 0,6 g/dm<sup>3</sup>

Notation: Very Good

### PRODUCTION

Bottled 3.000 Liters in January 2019, in 4.000 bottles of 750ML

### PACKING 0,75L

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

