



QUINTA DO ESPINHO

RESERVA DOURO TINTO / RED

WINEMAKER

Jean-Hugues Gros

THE YEAR 2010

A rather dry year with late maturation in the driest areas of the region.
More balanced maturation after September showers.

VARIETIES

Touriga Franca, Touriga Nacional, Tinta Roriz.
50% of the wine lot aged in new french oak 500 lts. barrels.

TASTING NOTES

Deep colour. Deep ruby color. Intense aromas of ripe blackberries, with some oak notes and spices. In the mouth the wine is very concentrated, balanced, but intense with great ageing potential. Tanines are ripe and in the end taste remains.

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. 50% of the wine lot aged in new french oak 500 lts. barrels.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 14,8 % Vol. (20°) – ph: 3.64

Total Acidity: 5,7 g/dm³

Volatile Acidity: 0,7 g/dm³

Sugars: 1,0 g/l

Notation: Very Good

PRODUCTION

Bottled 4.900 Liters in January 2015 in 6.533 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

IMAGE

A tribute to the ecosystem of Douro region.

Photo of moss varieties on schist walls of Quinta do Espinho.

