



QUINTA DO ESPINHO

RESERVA DOURO TINTO / RED

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.
Aged in French oak barrels of 500L during 12 months.

TASTING NOTES

Very fruity nose, new wood notes.
Full in the mouth, complex fruit notes and spices.
Fresh and long finish with ripe 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. 50% of the wine lot aged in new french oak 500 lts. barrels.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 14,3 % Vol. (20°) – ph: 3.60
Total Acidity: 5,4 g/dm³
Volatile Acidity: 0,6 g/dm³
Sugars: 1,1 g/l

PRODUCTION

Bottled 5.000 Liters in February 2016 in 6.666 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.

