



QUINTA DO ESPINHO

RESERVA 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 Nacional, Touriga Franca, Tinta Roriz.
Aged in French oak barrels of 500L during 9 months.

TASTING NOTES

Very fruity nose, new wood notes. Dark rubies.
Notes of ripe black fruits, balanced wood, spices.
Concentrated mouth, round, fruit-flavored, complex and long finish.

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: 13,8 % Vol. (20°) – ph: 3.66
Total Acidity: 5,0 g/dm³
Volatile Acidity: 0,6 g/dm³
Sugars: 0,6 g/l

PRODUCTION

Bottled 5.250 Liters in July 2017 in 7.000 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 Europallette: 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.

AWARDS

Wine Advocate: 87 points; Bronze Medal SWA (Reserva 2011); Bronze Medal DWAA (Reserva 2011)

