



# ESPINHO

COLHEITA DOURO TINTO / RED

## WINEMAKER

Jean-Hugues Gros

## THE YEAR 2015

The red wines are very balanced, with great freshness and a clean and fleeting fruit. 2015 is a year of exceptional quality, with wines that will show the cooler character Douro can give.

## VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca.

## TASTING NOTES

Intense notes of red, ripe fruit. Complex.  
Mouth full, concentrated with soft 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. Partially aged in french oak barrels.

## FILTRATION

Filtration plates

## ANALYSIS IVDP

Alcohol: 13,40 % Vol. (20°) – ph: 3.64  
Total Acidity: 5,0 g/dm<sup>3</sup>  
Volatile Acidity: 0,5 g/dm<sup>3</sup>  
Sugars: 0,6 g/l

## PRODUCTION

Bottled 10.300 Liters in June 2016 in 13.750 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 lichen varieties on schist walls of Quinta do Espinho.

