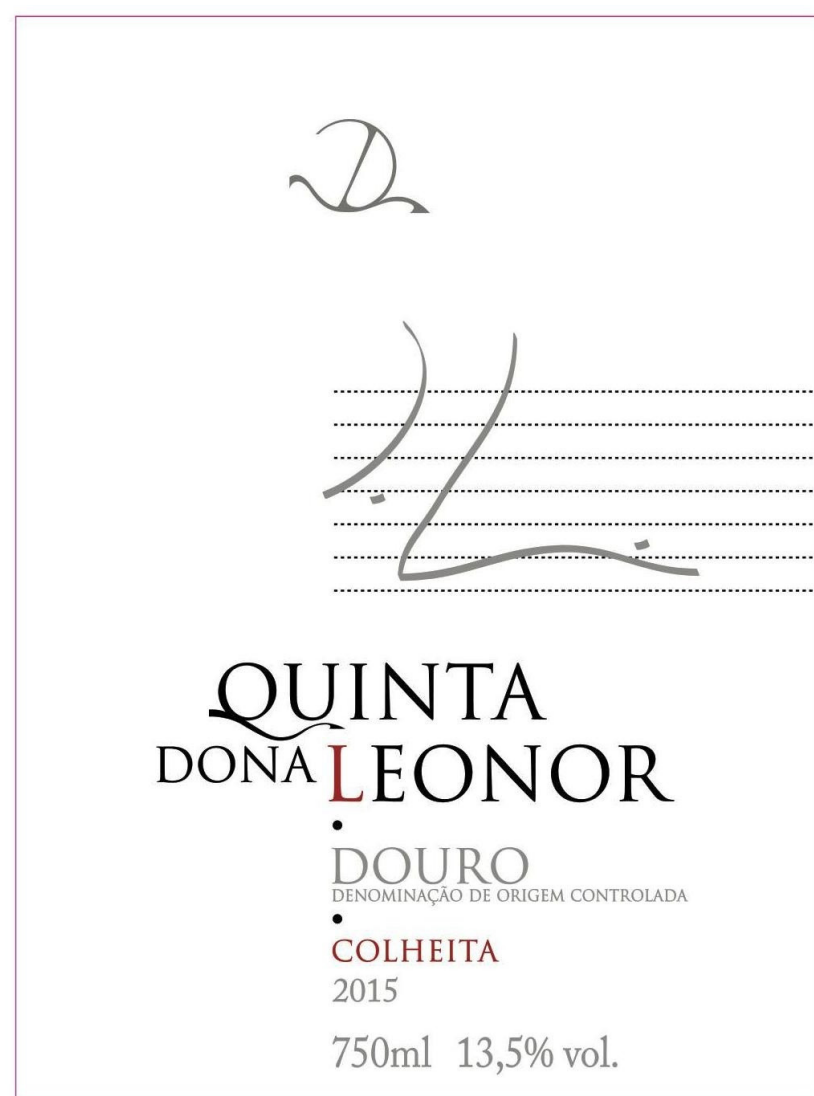


QUINTA DONA LEONOR COLHEITA TINTO 2015



DENOMINATION : DOC Douro
VARIETIES: Touriga Franca,
Tinta Barroca, Tinta Roriz and
Touriga Nacional

TOTAL ACIDITY: 5,10 g/l
pH: 3,69
SUGAR: < 2 g/l
ALCOHOL: 13,5 %



Harvest, vinification and bottling in the estate.

Aged in casks for 6 months
Bottling: july 2018
Total production: 4000 bottles
First trade: december 2018

Harvest

The year occurred normally, with precocious maturation of the grapes and harvest in early september. The excellent quality of the grapes allowed to get their best in order to achieve a perfect wine.

Vinification

This wine is produced from the varieties Touriga Franca, Tinta Barroca, Tinta Roriz and Touriga Nacional, from the estate, located between Régua and Santa Marta de Penaguião. The grapes were harvested, rigorously selected and carried to the winery in 25 kg boxes. The fermentation of the grapes occurred without stalk in a granite press (lagar), after being crushed by feet, with controlled temperature and continuous maceration, giving them rich and soft tannins, as well as prolonged persistence. About 50 % of the wine ages in french and american oak 225 l barrels for 6 months, and finally are joined in a lot before bottling. It was bottled with a soft filtration in july 2018.

Tasting notes

This wine presents a strong red colour, a very fine aroma with mature fruit combined with soft wood. Soft in the mouth, with round tannins and long, persistent and balanced finish. This wine will evolve very positively in the next 3 to 5 years.