

QUINTA DONA LEONOR RESERVE TINTO 2012



DENOMINATION : DOC Douro

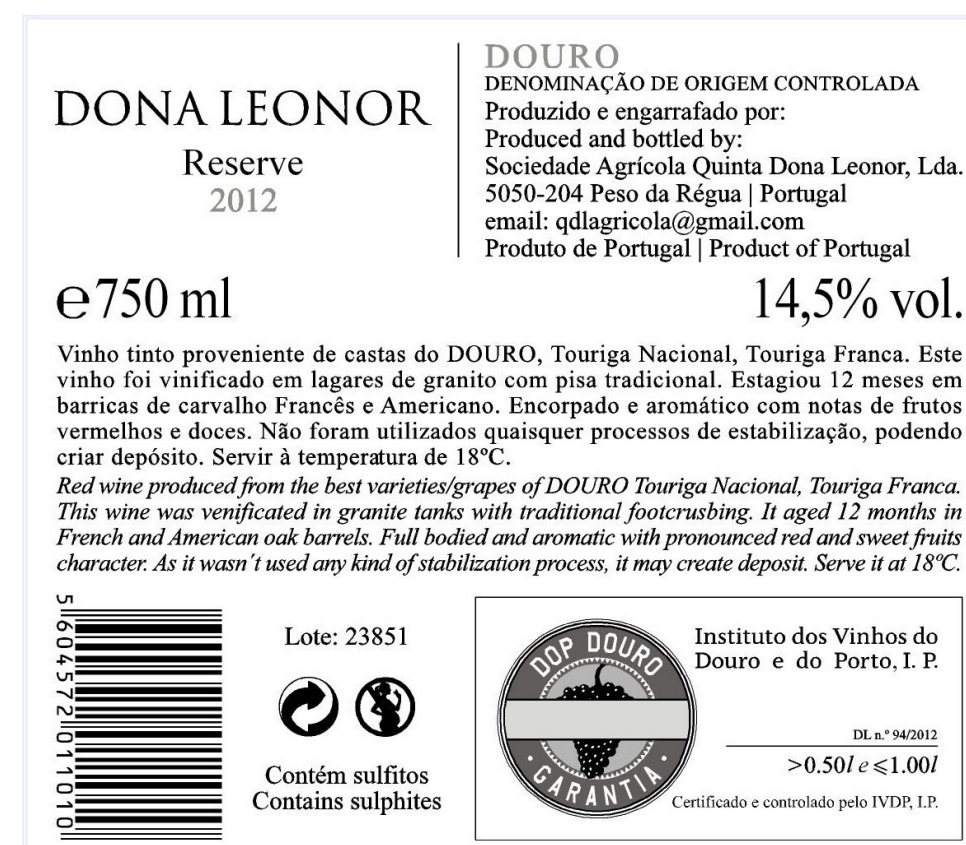
VARIETIES: Touriga Franca
and Touriga Nacional

TOTAL ACIDITY: 5,57 g/l

pH: 3,66

SUGAR: < 2,8 g/l

ALCOHOL: 14,5 %



Harvest, vinification and bottling in the estate.

Aged in casks for 12 months
Bottling: december 2017
Total production: 1500 bottles
First trade: january 2019

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 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 12 months, and finally are joined in a lot before bottling.

It was bottled in december 2017, with no stabilization or filtration methods.

Tasting notes

This wine presents a strong red colour, elegant aroma with red and sweet fruit suggestion. Soft in the mouth, with round tannins and long and persistent finish, reminding of cocoa.

This wine will evolve very positively in the next 8 to 10 years.