## 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/I

**ALCOHOL: 14,5 %** 

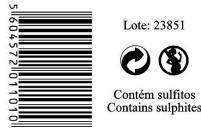
DONA LEONOR Reserve 2012

DENOMINAÇÃO DE ORIGEM CONTROLADA Produzido e engarrafado por: Produced and bottled by: Sociedade Agrícola Quinta Dona Leonor, Lda. 5050-204 Peso da Régua | Portugal email: qdlagricola@gmail.com Produto de Portugal | Product of Portugal

e750 ml

Vinho tinto proveniente de castas do DOURO, Touriga Nacional, Touriga Franca. Este vinho foi vinificado em lagares de granito com pisa tradicional. Estagiou 12 meses em barricas de carvalho Francês e Americano. Encorpado e aromático com notas de frutos vermelhos e doces. Não foram utilizados quaisquer processos de estabilização, podendo criar depósito. Servir à temperatura de 18°C.

Red wine produced from the best varieties/grapes of DOURO Touriga Nacional, Touriga Franca. This wine was venificated in granite tanks with traditional footcrusbing. It aged 12 months in French and American oak barrels. Full bodied and aromatic with pronounced red and sweet fruits character. As it wasn't used any kind of stabilization process, it may create deposit. Serve it at 18°C.



Lote: 23851 Contém sulfitos



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 occured 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 occured 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 I 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.