

VINHA DO BISPADO { RESERVA RED 2016

GRAPES

We selected grapes of the Tinta Roriz, Touriga Franca and Touriga Nacional varieties, all produced on our Bispado Estate, to create a balanced wine with the firm tannins of Tinta Roriz, the rock rose notes, the soft tannins of Touriga Franca, and the aromas of black fruit and berries, with strong fresh floral notes of Touriga Nacional.

HARVEST

The year 2016 was characterized by a cold, dry winter, followed by a spring with abnormally abundant precipitation, which lasted until late June, leading into an extremely dry and hot summer with high temperature peaks.

These conditions caused very long maturations, benefiting the early varieties. The daily checking of maturation in the vineyard has proved to be an essential tool for the production of aromatic wines with balanced acidity.

VINIFICATION

The wine is vinified in Quinta das Marvalhas in Almendra, in the heart of Douro Superior. Our winery is equipped with the latest technology and enables complete control of temperature, essential for our region of extreme climates. After grapes arrive at the winery, we eliminate clusters which are not in perfect condition.

After total de-stemming, the grapes are crushed softly and pass through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 days at 22°C.

TASTING NOTES

This wine is dark in color, followed by ripe blackberry, fig and black cherry aromas with lightly integrated oak. It is a medium body, with an elegant texture and forward fruits on the palate. This wine matches with meats, cheeses and most Mediterranean cuisine. Serve between 15 and 16 °C.

TECHNICAL NOTES

HARVEST: 2016

APPELLATION: DOC DOURO

LOT: QBRVT14 (50% Touriga Nacional, 25% Tinta Roriz and 25% Touriga Franca)

VINEYARDS: Bispado Estate in the Douro Superior

AGEING: In Stainless Steel and 12 Months in French and American Barrels

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.7 g/L (tartaric acid)

VOLATILE ACIDITY: 0.5 g/L (acetic acid)

pH 3.57

Free SO₂: 25 mg/L

SO₂ Total: 66 mg/L

Residual Sugar: 3.2 g/L

BOTTLING: May 2019

EAN: 560 671 056 011 4

SCC 14 (Cases of 6) : 156 067 105 601 11

SCC 14 (Cases of 12): 156 067 105 601 28

