



MARQUÊS DE ALMEIDA RED 2017

GRAPES

We selected grapes of the Tinta Roriz, and Touriga Nacional varieties, produced on the old vines of Santa Maria and Fonte do Cano at Beira Interior, closed the historic villages, Almeida and Castelo Rodrigo.

HARVEST

In 2017, there was a lack of rain and an intense heat (warmest year in the last 86) felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid “water stress”. Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

VINIFICATION

The wine is vinified in the cellar of our 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 destemming, 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

Wine aroma/nose: fresh and elegant with notes of red fruits enhanced by subtle notes of wood. The palate is intense and smooth with a persistent final texture. This wine matches with meats, cheeses and most Mediterranean cuisine.

Serve between 15 and 16 °C.

TECHNICAL NOTES

HARVEST: 2017

APPELLATION: DOC BEIRA INTERIOR

LOT (Grapes): L-MAVT17 (60% Touriga Nacional and 40% Tinta Roriz)

VINEYARDS: Vinha De Santa Maria and Vinha da Fonte do Cano (Vermiosa)

WINE AGING: 4 months, 50% in stainless steel and 50% in French and American oak barrels.

ALCOHOL: 13.70 %

TOTAL ACIDITY: 6.86 g/L (tartaric acid)

VOLATILE ACIDITY: 0.57 g/L (acetic acid)

pH: 3.57

Free SO₂: 15 mg/L

SO₂ Total: 29 mg/L

RESIDUAL SUGAR: 4.7 g/L

BOTTLING: January 2020

EAN: 560 671 056 810 3

SCC 14 (Cases of 6) : 156 067 105 681 00

SCC 14 (Cases of 12): 156 067 105 681 24