

VINHA DO BISPADO { GRANDE RESERVA RED 2016

GRAPES

We selected grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced mainly in the BISPADO Estate. The use of three varieties brings together the firm tannins of Tinta Roriz, the rock rose notes and soft tannins of Touriga Franca and the aromas of black fruits and berries together with the very marked 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

Grapes were vinified in our Winery at Quinta das Marvalhas, Almendra, the heart of Douro Superior, which 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. Grapes are then vinified with total destemming, soft crushing and thermal shock, followed by a period of cold prefermentative maceration in the wine press for about 12 to 24h. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24-26°C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

TASTING NOTES

On the nose is very fresh and intense with notes of wild black fruits and black cherries balanced with seductive hints of licorice. It is also very complex due to subtle notes of oak. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture, as well as a very persistent finish, showing the intensity of the wines from the Douro Superior. It pairs with meats, cheeses and most Mediterranean food.

TECHNICAL NOTES

VINTAGE: 2016

DENOMINATION: DOC DOURO

LOT: VBGR16 (75% Touriga Nacional, 15% Touriga Franca and 10% Tinta Roriz)

VINEYARDS: Quinta do Bispado, in Douro Superior

AGEING: 12 Months in French and American barrels

ÁLCOHOL: 14.50%

TOTAL ACIDITY: 5.50 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

pH: 3.59

SO2 Free: 25 mg/L

Total SO2: 86 mg/L

RESIDUAL SUGAR: 0.6 g/l

BOTTLING DATE: Nov 2019

EAN: 560 671 080 004 3

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