

QUINTA DOS QUATRO VENTOS GRANDE RESERVA TINTO 2016



DOC DOURO



Touriga Nacional
Touriga Franca



Schist



14 months in new French and Russian oak



75cl



3x Case
Case Weight: 5,55kg
Case (L/W/H): 0.347 x 0.268 x 0.095 m
Case Volume: 0,009 m3



Francisco Antunes

PROFILE

The 2016 harvest was very good in the Douro region and specifically at Quinta dos Quatro Ventos, although some rains in the middle of the harvest had partially compromised the final process of maturation of later grapes. The balance between rainfall and temperature throughout the year allowed the production of high quality grapes of the Touriga Nacional and Touriga Franca varieties, resulting in very fresh and balanced wines.

Manual harvest with selective sorting, followed by cold maceration for 5 days and vinification in stainless steel presses at 30°C. Stage 14 months in French and Russian oak barrels.

TASTING NOTES

Very concentrated garnet color. Very red fruit aroma evident with smooth hints of tobacco and dark chocolate. In the mouth, the attack is smooth with fruity and toasted notes. The characteristic of this harvest is precisely the freshness with which this wine presents itself as well as the balance it denotes. It is fresh and balanced, well structured and elegant, with a high persistence in the mouth.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,2

PH: 3,41

RESIDUAL SUGAR: 0,7

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Quinta dos Quatro Ventos Grande Reserva is a good accompaniment to red meat dishes.

HISTORY

With a total area of about 150 hectares, this century-old estate is situated in the Upper Douro, on the outskirts of the parishes of Seixas and Numão, in the municipality of Vila Nova de Foz Côa. It has a total of 45 hectares of vineyard and vineyard at the top of recent planting. Quinta dos Quatro Ventos Grande Reserva is produced only in exceptional years.

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BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt