

QUINTA DOS QUATRO VENTOS RESERVA

RED 2020



DOC DOURO



14,0
%vol

16°C - 18°C



Touriga Nacional (60%),
Touriga Franca (30%),
Tinta Roriz (10%)



Schist



12 months in new French oak (75%)
and Russian oak (25%).



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324
Case Volume: 0,013 m³



Francisco Antunes

PROFILE

The year 2020 was of very good quality in the Douro region. The rain before Spring and at the beginning of Summer ensured sufficient water levels for perfect grape ripening at Quinta dos Quatro Ventos. However, some precipitation in mid-September led to delays in ripening in the final phase of the harvest. The grapes from Quinta dos Quatro Ventos are harvested by hand. They undergo pre-fermentative cold maceration (8°C) for five days, alcoholic fermentation for 8 to 10 days (30°C), and a final maceration for four days.

TASTING NOTES

The Quinta dos Quatro Ventos 2020 presents a very concentrated garnet color. On the nose, it has a strong aroma of ripe fruits with toasted notes from the wood where it aged. In the mouth, it is full-bodied yet elegant with very harmonious present tannins. On the palate, it is smooth, well-structured, very persistent, highlighting the harmony between flavors.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,8

PH: 3,52

SO₂: 110

RESIDUAL SUGAR: 1,0

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

The Quinta dos Quatro Ventos combines wonderfully with red meat, roasted.

HISTORY

With a total area of about 150 hectares, Quinta dos Quatro Ventos is located in the Douro Superior, on the limits of Seixas and Numão, in municipality of Vila Nova de Foz Côa. It has around 45 hectares of vineyard and recently planted vineyards. This is where Quinta dos Quatro Ventos is produced.

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BACALHÔA

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