



QUINTA DA CÔRTE

PRINCESA Reserve Red Wine

DOC DOURO - 2020

Category: DOC Douro.

Soil: Schist.

Climate: Mediterranean – very little anual rainfall, hot and dry summer.

Grape varieties: 30 % Tinta Barroca, 20 % Tinta Roriz, 20 % Touriga Nacional, 20 % mixture of portuguese varieties from old vineyards e 10 % Touriga Franca.

Harvest year: 2020.

Harvest date: between the 21st and 28th of Setember 2020.

Vintage Weather data: In general, the viticultural year had great fluctuations in the winter and spring period. During the harvest period, there were large thermal amplitudes, which allowed a slower maturation of the grapes. The harvest at Quinta da Côrte started earlier, on the 1st of September and ended on the 30th of September 2020.

Vinification: In stainless steel vats with temperature control. Prolonged maceration. Aging in 500 l French oak barrels until bottling.

Bottling: January 24, 2022.

Analytical data:

Alcohol content – 14,5 %vol.

pH – 3,80.

Total acidity – 5,0 g/l (tartaric acid).

Service temperature: 15 °C.

Number of bottles: 20 000 75 cl bottles and 150 Magnum (150 cl) bottles.

Conservation: In good conditions, 10 or more years.

Tasting notes: Inky colour. Very fresh aromas of red fruits (blackberry, black currant) and some spices in harmony with some floral notes. In the mouth it has soft tannins and is very elegant.

Food pairing: Pork tenderloin with pumpkin puree or roast beef with roasted potatoes from the Quinta's garden.

Comment: _____

