

CORTES DO REGUENGO PREMIUM RED 2018



TERROIR: Quinta do Reguengo is located in the Douro Superior sub-region, in the village of Pocinho, next to the Douro river, and is inserted in the Vilarica tectonic fault, characterized by clay-shale soils, where granitic outcrops can be found. This type of soil, combined with different altitudes, exposures and varieties, are influenced by the hot and humid winds of the Douro river valley and by the fresher winds coming from Spain, creating excellent conditions for a regular maturation of the grapes, in a natural mechanism for the production of complex and balanced wines.

VARIETIES: Touriga Nacional, Tinta Roriz, Touriga Francesa and Tinto Cão.

VINIFICATION: Cooling the grapes in a cold room for 24H to 8°C. Manual selection on a sorting table, followed by destemming and crushing to the traditional stone tanks, where the grapes are trodden by foot. Fermentation with controlled temperature. It aged for 18 months in new french oak barrels.

TASTING NOTES: Ruby color. Aroma of red fruits, citrus ladanifer, and notes of spices, in a perfect balance with smoked notes. In the mouth it is complex, structured, rich in soft tannins, and with a long and fresh finish.

WINEMAKER: Pedro Branco

PAIRING: Ideal with red meat, hunting dishes and ripened cheese.

CAPACITY: 75cl, 150cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 14
Total acidity (g/L): 5,6
pH: 3,6
Residual sugar (g/L): 0,6