

# CORTES DO REGUENGO RED 2019



**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:** Tinta Roriz, Touriga Nacional and Touriga Francesa.

**VINIFICATION:** Destemming and light crushing, followed by thermal shock to 18°C through mass exchanger. Cold pre-fermentative maceration for 36 to 48H. Fermentation in conical stainless steel vats with controlled temperature. It aged for 18 months in french oak barrels.

**TASTING NOTES:** Ruby color. Fresh aroma, red fruits notes in perfect balance with toasted notes of wood. In the mouth it is fruity, soft tannins, and with a long and persistent finish.

**WINEMAKER:** Pedro Branco

**PAIRING:** Ideal with meat dishes, sausages, roasted fish and ripened cheese.

**CAPACITY:** 75cl, 150cl.

#### ANALYTICAL PARAMETERS:

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