

## 2017 QUINTA DO CORREIO RED WINE

Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** 2017 will be remembered in climate terms as one of the driest and hottest years in weather records. With the exception of February and May, where we had a normal rainfall, all the other months were dryer than usual with September beating them all with 0.0mm of rain. The dry weather brought with it an almost disease-free growing season and a very good fruit set which led to a nice and much needed increase in quantity. In a such hot year, hydric stress was one of our main concerns but nature surprised us (again) and until the beginning of September there were no signs in the vineyards of lack of water (in “normal” years hydric stress sometimes appears in mid of August). Due to these weather conditions, maturation speeded up and thus we began harvest on August 22 (the earliest date ever). Naturally, we were worried about the eventual consequences on the grapes balance but fortunately those concerns were proved unfounded as we picked very healthy grapes with good alcohol levels and astonishingly high acidity. The good weather allowed us to make a slow and relaxed harvest that eventually ended on Sept. 21. The wines, both whites and reds, reflect the quality of the grapes with very bright colours, clean flavours, sharp acidity and very well balanced.

**Grape varieties:** Jaen (40%), Touriga Nacional (25%), Alfrocheiro (20%), Tinta Roriz (15%).

**Wine making technology:** pressing of the grapes with total destemming, followed by fermentation in stainless steel vats with selected yeasts at a temperature of 28-30°C. Maceration period of 11 days with soft "reasseblages".

**Ageing:** in stainless steel vats with only 10% of oak barrel aged wine added to the final blend to imprint a little bit more structure.

**Bottling:** before bottling the wine was only subject to a light filtration through cellulose plates in order to preserve the integrity of the wine. Bottled in June 2019.

**Analysis:**

Alcohol by volume ( alc. / vol. ):	13.2%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.39
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.72
Dry Extract ( g / l ):	28.1

**Organoleptic tasting:** a perfectly clear dark rubi colour, brilliant, with an intense fruit bouquet, with wild berries and pine needle notes. On the palate it is very supple with soft tannins and a nice finish.

**Aptitudes:** a wine to be drunk since now, though it will improve significantly with a 6-12 months ageing in bottle.

**Service:** at a 16°C temperature.