

## 2018 QUINTA DO CORREIO RED WINE

750ml, 13% vol.  
Vinho Tinto ~ Red Wine ~ Vin Rouge  
engarrafado na propriedade por:  
Quinta dos Roques, Lda.  
Mangualde ~ Portugal  
Produce of Portugal  
DÃO  
Denominação de Origem Controlada

### Appellation d'Origine Contrôlée DÃO

QUINTA DO  
CORREIO  
2018

**Vintage and harvest:** A very strange year! Following a normal winter in terms of rain and cold, it came a wet and cold spring and beginning of summer which led to a difficult fruit set and high pressure from mildew. With lots of care and an attentive canopy management, our vineyards cope very well with these adverse conditions but nothing prepared us for the extreme heat, with temperatures of 45+ °C during 4 days, that came in the beginning of August which caused a severe sun burnt and consequent loss of lots of bunches, especially in the Gouveio and Cerceal white varieties and Alfrocheiro and Touriga Nacional in the reds.

Since Aug. 5 and through all the harvest (18/9 to 18/10) the weather was great with temperatures around 30 °C which allowed a good maturation of the grapes and a very good balance in terms of sugar and acids.

If we can complain about the quantity which is much lower than desired, we are very happy with the quality of both whites and reds.

**Grape varieties:** Jaen (45%), Touriga Nacional (20 %), 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 12 days with soft "reassemblages".

**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 April 2021.

#### **Analysis:**

Alcohol by volume ( alc. / vol. ):	13.2%
Total Acidity ( g / l C4H6O6 ):	5.42
Volatile Acidity ( g / l C2H4O2 ):	0.67
Dry Extract ( g / l ):	27.6

**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.