

QUINTA NOVA

Douro Colheita Unoaked red

Douro

Technical information

Country: Portugal
Region: Douro
Appellation: Douro
Grape Variety : Touriga Nacional, Tinta Roriz,
Touriga Franca and Tinto Cão
Terroir : Schyst
Age of the vines : 20 years



Vinification

Total stripping with cold pre-maceration and fermentation (8°C) in stainless-steel tanks for 4 days (24-26°C). Three “delastages” a day to extract soft and structuring tanins and previous pressing to keep black and blue fruity aromas. Ageing in stainless-steel vats.

Tasting notes

A ruby red wine with blue notes and a fresh and intense aroma of blackberries, blueberries and mineral. The flavor has a structured balance between fruit and alcohol and contains a beautiful concentration, shiny texture and is sophisticated and complex. It finishes long, full and rich.

Best to Drink:

Best to drink now, but with good evolution within the next 4 to 6 years.

Wine pairing:

Good with tomato based entrees and grilled meats.