

QUINTA DOS QUATRO VENTOS GRANDE RESERVA RED 2018



DOC DOURO



16°C - 18°C



Touriga Nacional
Touriga Franca



Schist



14 months in new French and Russian oak



75cl



3x Case
Case Weight: 5,55kg
Case (L/W/H): 0.347 x 0.268 x 0.095 m
Case Volume: 0,009 m3



Francisco Antunes

PROFILE

The 2018 harvest was excellent in the Douro region, particularly at Quinta dos Quatro Ventos. The balance between rainfall and temperature throughout the year allowed for the production of high-quality grapes from the Touriga Nacional and Touriga Franca varieties, resulting in very fresh and well-balanced wines.

Manual harvest with selective sorting, followed by cold maceration for 5 days and fermentation in stainless steel lagares at 30°C. Aged for 14 months in French and Russian oak barrels.

TASTING NOTES

Garnet color with subtle hints of maturity. The aroma reveals soft nuances of tobacco and dark chocolate. On the palate, the attack is smooth, with toasted notes and very ripe fruit. The hallmark of this vintage is precisely the freshness it conveys, along with its evident balance. It is well-structured, elegant, and balanced, offering great persistence on the palate..

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,72

RESIDUAL SUGAR: 0,4

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Quinta dos Quatro Ventos Grande Reserva is a good accompaniment to red meat dishes.

HISTORY

With a total area of about 150 hectares, this century-old estate is situated in the Upper Douro, on the outskirts of the parishes of Seixas and Numão, in the municipality of Vila Nova de Foz Côa. It has a total of 45 hectares of vineyard and vineyard at the top of recent planting. Quinta dos Quatro Ventos Grande Reserva is produced only in exceptional years.

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BACALHÔA

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