

# QUINTA DOS QUATRO VENTOS GRANDE RESERVA RED 2020



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 2020 harvest was of very high quality in the Douro Superior, and particularly at Quinta dos Quatro Ventos.

It was a dry and cool vintage from a climatic standpoint.

The balance between rainfall and temperature throughout the year resulted in high-quality grapes of Touriga Nacional and Touriga Franca, yielding well-balanced wines with great ageing potential.

The grapes were hand-harvested with careful selection, followed by cold pre-fermentation maceration for five days, and fermentation in stainless-steel lagares at 30°C.

## TASTING NOTES

Garnet colour with subtle amber hues.

On the nose, it reveals delicate notes of tobacco and dark chocolate.

The palate opens smoothly, showing toasted nuances and ripe fruit flavours.

This vintage stands out for its freshness and remarkable balance.

The wine is harmonious, well-structured, elegant, and exhibits long persistence on the palate.

## ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,59

RESIDUAL SUGAR: 0,8

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

Ideal with game dishes, grilled meats, and roasts.

Note: The wine should always be decanted before serving.

## HISTORY

With a total area of around 150 hectares, this century-old estate is located in the Douro Superior, on the border between the parishes of Seixas and Numão, in the municipality of Vila Nova de Foz Côa. It comprises 45 hectares of terraced and vertically planted vineyards, recently established. From these vineyards, we produce Quinta dos Quatro Ventos Grande Reserva — only in exceptional vintages.

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BACALHÔA

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