

QUINTA DOS QUATRO VENTOS RESERVA RED 2021 DOC DOURO



16°C - 18°C



Touriga Nacional (60%),
Touriga Franca (30%),
Tinta Roriz (10%)



Schist and Granite.



Aged for 12 months in new French
oak barrels (75%) and Russian oak
barrels (25%).



75cl



Case Pack: 6 bottles
Case Weight: 8.14 kg
Dimensions: 0.242 × 0.164 × 0.324 m
Volume: 0.013 m³



Francisco Antunes | Magda Costa

PROFILE

The 2021 vintage was of very high quality in the Douro region. Rainfall before spring and at the beginning of summer ensured sufficient water reserves for the perfect ripening of the grapes at Quinta dos Quatro Ventos. However, some rainfall in mid-September led to delays in ripening during the final stage of the harvest.

The grapes from Quinta dos Quatro Ventos are harvested by hand. They undergo a five-day cold pre-fermentation maceration at 8°C, followed by alcoholic fermentation for 8 to 10 days at 30°C, and a final maceration period of four days.

TASTING NOTES

Quinta dos Quatro Ventos 2021 displays a deeply concentrated garnet colour. On the nose, it reveals pronounced aromas of ripe fruit, complemented by toasted notes from the oak in which it was aged. On the palate, it is full-bodied yet elegant, with well-present tannins that are beautifully integrated. Smooth and well-structured, it shows remarkable persistence, highlighting the harmony between its flavours.

ANALYSIS

ALCOHOL (%VOL.): 14

TOTAL ACIDITY (G/L AT): 6,1

PH: 3,57

S02: 101

TOTAL SUGAR GLUC/FRUT. (G/L): 0,9

ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

An excellent accompaniment to red meat dishes and roast meats.

HISTORY

With a total area of approximately 150 hectares, this centuries-old estate is located in the Upper Douro region, on the boundary of the parishes of Seixas and Numão, in the municipality of Vila Nova de Foz Côa. It comprises 45 hectares of terraced vineyards and vertically planted vineyards established in recent years. It is here that Quinta dos Quatro Ventos wine is produced.

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BACALHÔA

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