

QUINTA DOS QUATRO VENTOS RESERVA

RED 2019



DOC DOURO



Touriga Nacional,
Touriga Franca,
Tinta Roriz



Schist



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



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324
Case Volume: 0,013 m³



Francisco Antunes

PROFILE

In 2019, the agricultural year was a favorable one to the Douro region. The rain before Spring and early Summer ensured sufficient water levels to a well balanced maturation of the grapes. However, some rainfall in mid-September led to delays in maturation in the final stage of the harvest.

The grapes of Quinta dos Quatro Ventos are harvested by hand. They are submitted to a pre-fermentative cold maceration (8° C) for 5 days, alcoholic fermentation for 8 to 10 days (30°C) and a final maceration for 4 days.

TASTING NOTES

Quinta dos Quatro Ventos 2019 has a very concentrated color. On the nose, it has a very present fragrance of ripe fruits mixed with toasted notes of wood. In the mouth, it is full-bodied but elegant with very harmonious tannins. On the palate, it is smooth taste, well structured, very persistent with great harmony of flavors.

ANALYSIS

ALCOHOL (%VOL.): 14,0

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

PH: 3,52

SO₂: 78

RESIDUAL SUGAR: 0,8

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

The Quinta dos Quatro Ventos combines wonderfully with red meat, roasted.

HISTORY

With a total area of about 150 hectares, Quinta dos Quatro Ventos is located in the Douro Superior, on the limits of Seixas and Numão, in municipality of Vila Nova de Foz Côa. It has around 45 hectares of vineyard and recently planted vineyards. This is where Quinta dos Quatro Ventos is produced.

Revised in 27/06/2022



BACALHÔA

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