# **QUINTA DOS QUATRO VENTOS GRANDE RESERVA**

**BACALHÔA** 

**RED 2015** 

#### DOC DOURO









Touriga Nacional, Touriga Franca and Tinta Roriz



Schist



14 months in new French (75%); Russian oak (25%).



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**

In 2015 the harvest was exceptional for Quinta dos Quatro Ventos and for the Douro region. There was good rainfall throughout the year, which allowed a good maturation of Touriga Nacional, Touriga Franca and Tinta Roriz. Vinified in stainless steel, followed of a 14 month period in French and Russian oak barrels.

# **TASTING NOTES**

Very concentrated garnet color. Red fruits aroma with soft nuances of tobacco and dark chocolate. In the mouth the attack is smooth with fruity and toasted notes. Structured but elegant. Very persistent.

## **ANALYSIS**

ALCOHOL (%VOL.): 14,0 TOTAL ACIDITY (g/I AT): 5,8

PH: 3,29 so, 140

**RESIDUAL SUGAR: 1,7 SOIL TYPE: Schist** 

FOOD ALLERGENS: Contains Sulphites

# **FOOD PAIRING**

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

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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