QUINTA DOS QUATRO VENTOS GRANDE RESERVA

16ºC - 18ºC

TINTO 2014



DOC DOURO





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 2014 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 | SOIL

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

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



Estrada Nacional 10, Vila Nogueira de Azeitão 2925-901 Azeitão

ALIANÇA

Rua do Comércio, 444 Apartado 6 3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt