Quinta das Brôlhas Colheita Tinto 2009

Concept

This wine was produced with traditional Douro varieties - Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca and Sousão – as well as about 20% of old vineyard grapes, originating this smooth wine, with good structure and dark red colour.

Technology

In due time of the grapes maturation, the manual harvest was done, and after grapes destemming they fermentated in stainless steel tanks. After that, the wine aged in French oak wood for six months. After bottling another aging in bottle for 3 months was done before being sent to the market.

Description

This wine has a beautiful and dark ruby colour, complex aroma combined with ripe fruit. Vanilla and spices notes were obtained from the wood aging. In the mouth we feel the body well equilibrated with acidity and alcohol, being an adequate wine for meat dishes.

Chemical analisys

Alcohol 13,52 % (v/v)

Volatile acidity 0,66 g/dm3

Total acidity 5,23 g/dm3

..... 3,63 рН

References

Quinta das Brôlhas: Best of Wine Tourism 2006 awarded by the network of the capitals of the great vineyards (Mendoza, Argentina)

Enolog:

Professor Virgílio Loureiro

