

Lavradores de Feitoria Douro DOC

Quinta da Costa Red 2016

This single Quinta wine is mostly produced with Touriga Nacional, planted in Quinta da Costa, one of our families' Douro vineyards. The vineyard is located in Cima Corgo, in the Douro valley, on a slope with south exposure that is 50 years old. The wine is vinified in traditional granite containers – the “lagares” – to then pursue its ageing in French oak barrels. We aim to produce a wine that is a great expression of this traditional native grape variety: a floral bouquet, with aromas of ripe black plum and cassis, with great complexity and finesse.



Characteristics of the Vintage

An atypically sunny winter and very cool and rainy spring was followed by an extremely hot and dry summer. However, the rainfall in both winter and spring was well above the average of the past 30 years which helped to compensate the hot and dry summer effects.

Grapes were under very high water stress by the end of August but a couple of days of rain came to refresh the vines and boost the maturation. The phenolic maturation was lower than usual which allowed the production of very elegant and balanced wines.

Grape varieties

This wine is almost entirely made with Touriga Nacional grapes that are 50 years old.

Vineyards

Grapes are sourced from our family vineyard, Quinta da Costa, located in Cima Corgo, in the Douro valley.

Fermentation

In traditional granite containers – “the lagares” – and oak vats with prolonged maceration.

Ageing

In French *barriques* for 14 months.

Wine analyses

Alcohol: 13,5%

Total sugar: 0,6 gr/dm³

Total Acidity: 5,00 gr/dm³

pH: 3.72

Tasting Notes

Bright red colour. Intense and exuberant, very fruity and elegant on the palate. It reveals aromas of ripe black plum and cassis. Full-bodied and silky on the palate, with soft and ripe tannins and spicy notes. It is a powerful, elegant wine with great potential of ageing in the bottle.

Service Temperature: 18°C

Bottled in: July 2018

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