



QUINTA DE S. JOSÉ

QUINTA DE SÃO JOSÉ RED RESERVE 2018



DENOMINATION	Doc Douro
TYPE	Red
GRAPE VARIETIES	55 % Touriga Nacional / 45% old vines
REGION	Douro
SOIL	Schist
HARVEST	By hand to small cases of 25 Kg
VINIFICATION	Grapes harvested by hand at their optimal ripeness aiming for a vigorous ripening, leading to higher aromatic and polyphenolic concentrations. After gentle crushing and complete destemming, the grapes are fermented in stainless steel tanks and lagar, allowing the high-quality components in the ripe grape skins to gently transfer to the wine.
AGEING	The wine aged in used French oak barrels 400 liters for approximately 12 months.
ALCOHOL	14,5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	Deep and quite purple in color, very complex and distinct aromas dominated by fruity and floral character with fresh minty spicy notes from the discreet and well-integrated wood. In the mouth, it shows fruit, complexity, with high-level tannins that give it a long finish. This balanced combination of power and elegance certainly contributes to its aging potential, so the wine will benefit from a few years in the bottle.