

QUINTA DE SÃO JOSÉ RED VINHA RUY FRANCISCO 2019

DENOMINATION Doc Douro

TYPE Red

GRAPE VARIETIES Vinha Ruy Francisco

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 16 months.

ALCOHOL 14,5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGAR <4 g/l

TASTING NOTES Deep and profound purple color, very distinct and complex aromas with subtle floral notes, dried herbs,

black plum, and blueberries. In the mouth, it reveals a very deep and complex character, with a slight mineral touch and high-level tannins that give it a long

finish.

