



# QUINTA DE S. JOSÉ

## QUINTA DE SÃO JOSÉ RED SOUSÃO 2019



DENOMINATION	Doc Douro
TYPE	Red
GRAPE VARIETIES	Sousão
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 14 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 initially dominated by the fruity character, characteristic of the grape variety, followed by some spicy notes from the wood. In the mouth, it shows fruit, complexity, great balance, and harmony with high-level tannins that give it a long finish.