



QUINTA DE S. JOSÉ

QUINTA DE SÃO JOSÉ RED 2020



DENOMINATION	Doc Douro
TYPE	Red
GRAPE VARIETIES	60% Touriga Franca / 40% Touriga Nacional
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 of 225 and 400 liters for approximately 12 months.
ALCOHOL	14% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	Deep and quite purple in color, lively and distinct aromas dominated by fruity and floral character with fresh spicy notes from the discreet and well-integrated wood. In the mouth, it shows balanced acidity, good fruit character, very harmonious and well-balanced with a fine and long finish.