



QUINTA DE S. JOSÉ

QUINTA DE SÃO JOSÉ RED 2021



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 are harvested by castes and plots in boxes of 44 pounds and put in cold at 5/6°C. After fully stalked and crushed, they fermented in lagares (sort of top open ferment tanks), in order to enhance the richness of the grapes and skins go gentle to the juice. After malolactic fermentation, the wine matured in used french oak barrels of 225 and 400 liters, during about 10 months.
AGEING	The wine aged in used French oak barrels of 225 and 400 liters for approximately 10 months.
ALCOHOL	14% vol.
TOTAL ACIDITY	5.2 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	Very deep and purple colour. Very alive and quite distinct flavours, where fruity and floral nature predominates with spicy notes coming from the wood, are well integrated and balanced with the wine. The palate shows balanced acidity, full bodied, very good structure with Great tannins. Good and long finish with a great balance.