



# QUINTA DE S. JOSÉ

## QUINTA DE SÃO JOSÉ GRANDE RESERVA RED 2020



DENOMINATION Doc Douro

TYPE Red

GRAPE VARIETIES Older vineyard parcels of the estate

REGION Douro

SOIL Schist

HARVEST By hand to small cases of 25 Kg

**VINIFICATION** Grapes are harvested, to 25 Kg boxes, at its optimal ripeness; intending to show a vigorous maturity, leading to higher aromatic and polyphenolic concentrations. After soft crushing and total destemming, grapes are trodden on foot in the lagares, where they ferment, allowing quality constituents presents in the ripe grapes film, softly pass to the wine. After malolactic fermentation, the wine is aged in new and used French oak barrels of 400 liters for about 16 months.

**AGEING** The wine is aged in new and used French oak barrels of 400 liters for about 16 months.

**ALCOHOL** 14,5% vol.

**TOTAL ACIDITY** 5,40 g/l

**RESIDUAL SUGAR** <4 g/l

**TASTING NOTES** Very deep and purple color, very complex and distinct flavors, where fruity and floral nature predominates with spicy notes, black pepper notes coming from the wood are well integrated and balanced with the wine. The palate shows balanced acidity, fruity nature, very good structure with great tannins. Good and long finish with a great balance. This balanced of power and elegance contributes to ageing potential, so the wine will benefit with some years in the bottle.