

Quinta da Zaralhôa DOC Douro Reserva Red 2008



APPELLATION DOC Douro

GRAPES Touriga Nacional (60%), Touriga Franca (25%), Tinta Roriz (5%), Tinta Barroca (5%) and Grapes from Old Vines (5%)

ALCOHOL 13º vol. **PH** 3.82 **TOTAL ACIDITY** 4,42 g/dm³ **RESIDUAL SUGAR** 2,20 g/dm³

ORIGIN Most grapes are from Zaralhôa Vineyard, where the vines were planted in 2002, with an altitude from 450 to 500 metres. It is planted in terraces with South/ Southwest exposure. It also has some grapes from Old Vines planted in 1930 and 1946.

CLIMATE The winter of 2008 was relatively dry and cold, but as the Spring began the rain started to fall. The Summer was pleasant, with occasional rainfall and overall temperatures below 37°C, creating perfect conditions for a long and slow maturation.

VINIFICATION Manual harvest with pre-selection of grapes in the vineyard, after destemmed grapes ferment in traditional lagares with foot treading.

AGING For 2 years in French Oak Barrels (Allier) of 225 liters. It was bottled, after a selection of the best lots, and then matured for another 5 years in our aging cellar.

TASTE Presents clear and full-bodied opaque ruby color with aromas of ripe plum, wild berries and violet, notes of dark chocolate and spice. In the mouth appears balanced and well structured, with soft tannins, long finish and complex.

PROFILE From the vineyard to the bottle, the wine was made with a minimal intervention philosophy, in order to preserve the characteristics of our terroir and respecting the traditions of the region. It was designed for a good evolution in the bottle.

AWARDS

92 Points – Cellar Selection – Wine Enthusiast February 2017

Gold Medal at Festival de Vinhos do Douro Superior 2016

Silver Medal at Festival de Vinhos do Douro Superior 2015

Silver Medal at Sommelier Challenge, San Diego CA

Silver Medal at Concours Mondial de Bruxelles

Silver Medal at ChinaWine Awards

WINEMAKERS Artur Rodrigues | Luis Cruz