

Quinta da Zaralhôa DOC Douro 2011



APPELLATION DOC Douro

GRAPES Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (25%), Tinta Barroca (25%)

ALCOHOL 13,5° vol. **PH** 3.76 **TOTAL ACIDITY** 4,70 g/dm³ **RESIDUAL SUGAR** 2,40 g/dm³

ORIGIN This wine is produced with a selection of the best grapes from the 3 main vineyards from Quinta da Zaralhoa: the Ribeira Vineyard, planted in 2002 and the 2 old vineyards, dating back from 1930 and 1946. PRODI Certification.

CLIMATE The weather in 2011 created the perfect conditions for the ripeness of the grapes. July and August were not very hot, with cool nights that let the grapes mature slowly and evenly and keeping the acidity. The temperatures in September were high, almost Summer-like, giving the vinters a high quality raw material to work with.

VINIFICATION Hand-made harvest with pre-selection of grapes in the vineyard, after destemmed, the grapes ferment in traditional lagares with foot treading. Morning harvest to maintain freshness of grapes.

AGING Partial aging in French Oak Barrels Allier of 225 liters, for 27 months. Before bottled, the different lots are selected for the final blend. After bottling, matures for at least 38 months, completing a minimum of 5 and a half years aging process. The wines get the benefits of wood aging and also express the personality of the grape variety and terroir.

TASTE Intense, complex and structured, with elegance and freshness given by the altitude.

PROFILE Terroir driven wine, designed for a good evolution in the bottle. It is produced with a minimal intervention philosophy in order to express the unique characteristics of our terroir, grapes and traditions.

AWARDS:

94 points Wine Enthusiast Magazine, October 2017

90 points Wine Spectator, October 2017

90 points at Blind Tasted by Andreas Larsson, April 2017

WINEMAKERS: Artur Rodrigues | Luis Cruz