

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Quinta dos Avidagos Reserva Tinto 2021

Location: Right bank of the Douro River, vineyards ranging from 120 meters to 250 meters in altitude, designed in terraces with different sun exposures.

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Marufo, Sousão

Vintage Year: 2021 The year was characterized by some fluctuations in temperature and annual precipitation, considered a normal and dry year, contributing to an increase in production compared to the historical values of the last 10 years in the region. Harvest began on August 27th, with excellent indicators of acidity and alcohol. The timely harvest allowed the rains that fell during September not to harm the phenolic levels of the grapes, resulting in the harvest being at an ideal ripeness point, producing structured and elegant wines.

Vinification and Aging: Manual harvest with transportation in 20kg boxes, with a first grape selection in the vineyard, followed by a second selection on the sorting table and mechanical destemming with minimal crushing. Pre-fermentation maceration for 48 hours, fermentation with some whole berries in stainless steel tanks with controlled fermentative yeasts, gentle extraction for 7 days at a controlled temperature between 23 and 25°C, and post-fermentation maceration for 5 to 10 days before pressing. The entire batch then aged for about 12 months in French oak barrels, followed by another 12 months in stainless steel tanks and 6 months in bottle.

Tasting Notes: Bright and opaque ruby color. On the nose, it presents notes of red and black fruits, cherries, spices, and floral characteristics of the Douro, as well as a toasted component from barrel aging that adds complexity. On the palate, the structure is fresh, round, elegant, and complete, characteristics that are impossible to dissociate from the warm area near the river but also from the cooler and more elegant area of the region, the Baixo Corgo, where the vineyards are located. It has a long and persistent finish.

Summary Analysis: Alcohol content 14 / pH 3.5 / Total Acidity 5.4 g/l / Total Sulphur 96 mg/l / Sugars ≤ 0.1 gr/100ml / Energy Value 90 kcal/100ml

Production: 33,000 bottles of 750ml