

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Quinta dos Avidagos Grande Reserva Tinto 2019

Location: Right bank of the Douro River, the vineyards range from altitudes of 120 meters to 250 meters, designed in terraces with different solar exposures.

Grapes: Touriga Nacional, Old Vines

Vintage Year: 2019 It can be considered a dry viticultural year in the Douro. A year with dry winter and spring, occurrence of high precipitation during the month of April, and sporadic during the harvest period. Despite the vines showing a need for water to ensure ripening, the more moderate temperatures in the summer contributed to gradual ripening. The harvest provided musts with excellent balance between sugar and acidity, very interesting from a phenolic point of view.

Vinification and Aging: Manual harvest with transportation in 20kg boxes, with a first selection of grapes in the vineyard, followed by a second selection on the sorting table and mechanical destemming with minimal crushing. Pre-fermentative 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-fermentative maceration for 5 to 10 days before pressing. The entire batch undergoes aging for about 24 months in French oak barrels, followed by aging for an additional 12 months in stainless steel tanks and 6 months in bottle.

Tasting Notes: Very intense and deep red-violet color. Very vigorous aroma, with good intensity and complexity, bringing ripe fruits, black plum, and mineral notes with a balsamic touch, vanilla, and spices. Full-bodied, with firm tannins, focused on ripe fruits and a very long finish, as well as a more toasted component, coming from barrel aging, which provides complexity. Long and persistent finish.

Summary Analysis: Alcohol 15.5 / pH 3.55 / Total Acidity 5.9 g/l / Total Sulfur 81 mg/l / Sugars ≤ 0.1 gr/100ml / Energy Value 91 kcal/100ml

Production: 2,200 bottles of 750ml, 35 bottles of 1.5L, 35 bottles of 3L

Logistics Information:

EAN Bottle Code: 5600330820177

EAN Box Code: N/A

EAN Pallet Code: 156003308200000181

Bottle Dimensions: 295x85x85

Net Weight of the Bottle: 750g

Gross Weight of the Bottle: 1300g

Type of Box Used: Wood

Box Dimensions: 120x320x331

Box Weight: 5.5 Kg

Number of Bottles per Box: 3

Number of Boxes per Row: 21

Number of Rows per Pallet: 4

Number of Boxes per Pallet: 84

Number of Bottles per Pallet: 252

Type of Pallet: Euro Pallet

Pallet Dimensions: 165x80x120

Pallet Weight: 600 Kg

Allergens: Sulphites

Nutritional Values: Calories: 91 Kcal/100ml

Ingredients: Grapes, preservatives (sulphites), acidity regulators (tartaric acid), stabilizing agents (gum arabic, potassium polyaspartate)

Others: Aging: 24 months in French oak barrels, 12 months in stainless steel tanks, and 6 months in bottle

Serving Temperature: 14°C-16°C