QUINTA DO CUME
DOURO

DOC RED GRANDE RESERVA 2018



Region: Douro

SOIL: Schist

GRAPE VARIETIES: Low yield old vines, averaging 60 years of age, from *Fontão* where dozens of mixed indigenous Douro varieties have been planted.

Bottling: 24/09/2020 (5195 bottles of 750ml & 300 Magnum bottles 1,5L)

Analytic Values:

ALCOHOL: 14%

pH: 3.75

TOTAL ACIDITY: 5,6 g/L

VOLATILE ACIDITY: 0,8 g/L

RESIDUAL SUGAR: 0,6 g/L

VINIFICATION: In stainless steel vats with temperature control of 25º C

AGING: The final blend aged in new French oak barrels of 225L for 18 months

TASTING NOTES: Deep dark ruby color. Intense ripe of black fruit aromas, dark plum and forest fruits with some fresh notes of esteva (a local Portuguese resinous bush) combined with new oak and spices, which makes this wine complex and mysterious. On the mouth it shows good quality tannins, good concentration and elegance. Long lasting finish on the mouth. Produced only in the finest years, this wine is an authentic blend of the best that Douro has to offer.

WINEMAKER: Jean-Hugues Gros