QUINTA DO
CUME
DOURO

QUINTA DO CUME PORTO VINTAGE 2020



REGION: DO PORTO

SOIL: SCHIST

GRAPE VARIETIES: OLD VINES

BOTTLING: 2980 BOTTLES
November 2022

ALCOHOL: 20,5%

pH: 3,78

TOTAL ACIDITY: 3.42 g/L

VOLATILE ACIDITY: 0,2 g/L

RESIDUAL SUGAR: 104 g/L

VINIFICATION: In stainless steel vats with temperature control

AGEING: In stainless steel vats for 2 years; no oak

Made from selected grapes and only in exceptional years.

Stomped by foot in granite lagares, this wine has

potential to age in bottle for many years.

Fruity, fresh and elegant.

WINEMAKER: Jean-Hugues Gros & Frederico Cudell Tenreiro