

ALDEIA VINHATEIRA DE PROVESENDE

QUINTA DO CUME

RESERVA RED

2019

REGION: DOURO- CIMA CORGO

SOIL: XISTO

GRAPE VARIETIES: Touriga Franca 30%, Touriga Nacional 25%, Tinta Roriz 15% and Vinhas Velhas 30%



ANALYTICAL VALUES:
ALCOHOL 14%
pH: 3,67
TOTAL ACIDITY: 5,4 g/L
VOLATILE ACIDITY: 0,7 g/L
RESIDUAL SUGAR: 0,7 g/L

VINIFICATION:
In stainless steel vats with a temperature control of 24º C.

AGING:
70% of the final blend is aged in 225L French oak barrels for a duration of 6 months.

TASTING NOTES:
Dark ruby. Floral notes, plum and fresh red cherry, slight earthiness, smoke, elegant balsamic. Dry tannin, pronounced acidity, good volume, reinforced forest notes at the end. Long, spicy, ultimate coffee bean. Very well balanced.

WINEMAKERS: Jean-Hugues Gros e Frederico Cudell Tenreiro

BOTTLING: 4666 (of 750 mL) (FEV'23)