

QUINTA DA COSTA DAS AGUANEIRAS

RED 2019 | DOC DOURO

From a warm land, located in Gouvinhas, on the right bank of the Douro River, sub-region of Cima Corgo, and from a vineyard with southern exposure, generous grapes are born, full of concentration. A wine where Touriga Nacional is embraced by Tinta Roriz, Touriga Franca and a complex blend of indigenous grape varieties. Fermented in granite vats and aged in French oak barrels, it is a full and powerful wine. A tribute to the typical Douro reds: full-bodied, with ripe fruit, complexity, structure and ability to evolve

Winemaker: Paulo Ruão

Grape Varieties: Touriga Nacional, Tinta Roriz e Touriga Franca

Type of Soil: Shist

Age of Vineyards: 30 to 60 years

Harvest: Manual in small cases

Vinification: Fermentation in granite lagar

Aging: New French oak barrels, 12 months

Tasting Notes

Color: Bright, intense and deep red.

Nose: Quite fruity, it is intense, complex, with aromas of ripe red fruit, such as blackberry, plum and light cassis, with notes of nuts and vanilla, from its aging in wood.

Mouth: The first sensation is fresh, full of fruit and balanced. With soft tannins, it has good acidity and an excellent structure, which gives it a good, fresh and long finish. It promises great longevity.

Serving Temperature: 18.°C

Harmonization: Red meat and game dishes. Suitable for vegans and vegetarians



Technical Information

Alcohol: 14,5%

Total Acidity: 5,50 g/dm³

pH: 3,74

Harvest: 2001, 2022, 2003, 2004, 2005, 2007 a 2018

Available in the following packaging:

Bottles: 750ml and 1500ml

Units per package: 6 bottles in a horizontal cardboard case

Sealing: Cork

Bottle Model: Bordeaux