



“Very intense and fresh aroma, showing the fresh summer nights in the altitude areas of the Douro Superior, marked by violets, black and red fruits characteristic of the grapes that gave rise to this wine, in balance with very subtle notes of French oak barrel.

In the mouth, the freshness, acidity and live tannins are an evidence of the soil and the climate, forecasting great longevity, then we feel all the notes of the aroma in an elegant and long flavoursome finish.”

Rui Roboredo Madeira



QUINTA DA PEDRA ESCRITA RED / 2016

Single estate grapes of Touriga Nacional, Jaen and Souzão. / Malolactic fermentation in French oak barrels followed by 15 months ageing. / Very sandy granite soil in the Douro Superior, at an average altitude of 575 metres above sea level.

GRAPES

Touriga Nacional (35%), Jaen / Mencia (35%), Souzão (30%).

ORIGIN

Quinta da Pedra Escrita estate is located in Freixo de Numão - Douro Superior, with an average altitude of 575 meters. Organic grown grapes, where the windy and dry soils of the estate are predominantly of granite, sandy and very poor in nutrients. Here I grew my first vineyards, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times. This is a tradition we want to recover in a world of wines increasingly stereotyped, emphasizing the unique character of the granite white wines from the high-altitude vineyards of Douro.

VINIFICATION

Hand-picked grapes to small perforated boxes. Selection of the grapes in a sorting table. Full destemming and crushing. Cold maceration during 48h. Alcoholic fermentation during 3 weeks with temperature control.

AGEING

Ageing during 15 months in new French oak barrels of 300L.

TECHNICAL NOTES

RED WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,64

TOTAL ACIDITY
5,6 g/ dm³

TOTAL SUGARS
4,4 g/dm³

EAN
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