



“At the Quinta da Cassa estate, the overripe batches of grapes are harvested for Port wine, while the remaining batches are selected to produce this extremely concentrated wine. A sweet, warm aroma, where blackberry, rock rose and floral notes balance with touches of oak. On the palate, the acidity and ripe, full-bodied tannins make this a true Douro wine with a lasting finish.

Excellent pairing with strong dark meat and game dishes.”

Rui Roboredo Madeira



CASSA RESERVA / RED / 2016

12 months in second and third use French oak barrels. / Grape varieties: Tinta Roriz (Tempranillo), Touriga Franca and Touriga Nacional. / Schist soils along the Douro River.

GRAPES

Touriga Nacional (50%), Tinta Roriz / Tempranillo (35%), Touriga Franca (15%).

ORIGIN

Quinta da Cassa estate is located in the Douro Superior, overlooking the Douro river (left bank).

With an altitude ranging between 125 mt and 250 mt, vineyards planted vertically, double Guyot system and simple Royat, with an average yield of 4.5 ton per hectare.

VINIFICATION

100% hand-picked grapes to tanks with an average capacity of 800 kg. The grapes are crushed and destemmed; cold maceration for 48 hours and then alcoholic fermentation for 15 days followed by malolactic fermentation that occurs under controlled temperature at 18°C for 15 days.

AGEING

Part of the wine ages 12 months in second and third use American oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,69

TOTAL ACIDITY
5,30 g/dm³

TOTAL SUGARS
4,7 g/dm³

EAN
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