



Grande Reserva 2015

Red 2015

Produced in Quinta do Valdalágea from two vineyards and an old vineyard. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town of Peso da Régua, on the border of Baixo Corgo with Alto Corgo, between the Serra das Meadas (South, Southeast) and Serra do Marão (North).

Tasting Notes

Intense ruby color with fruity, mineral aromas well wrapped along soft toasty and spice notes, both coming from aging in French oak barrels for 22 months. Well balanced between alcohol, tannins and acidity making the wine persistent and harmonious with long aftertaste.

Technical information

Region:	Douro
Subregion:	Baixo Corgo – Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Old Vineyard, Covais de Baixo, Valdalágea II
Age of strains:	over 100 years old and another 15 years
Grape Varieties:	Touriga Nacional, Touriga Franca, Sousão, Red Dog, Tinta Roriz and several of Old Vines.
Density per ha:	4400 Plants
Height of the sea:	250 and 375 m
Harvest Period:	End of September
Grape Harvest:	Manual, grapes carried in boxes of 20 kg
Fermentation:	in traditional press
Bottled:	July 2018
Aging:	French oak barrels for 22 months
Alcohol:	14.5% vol
Baumé Degree:	-
Total Acidity:	5.5 g / dm ³ Tartaric Acid
Volatile Acidity:	0.5 g / dm ³ Ac. Acetic
pH:	3,68
Total Sugars:	0.0 g / L
Total Dry Extract:	32 g/dm ³
Fill Free SO ₂ :	30,0 mg/dm ³
Production	1666 bottles

