



Quinta do Valdalágea Reserva Tinto Douro 2014

Produced in Quinta do Valdalágea from four extreme vineyards and old vines. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town of Peso da Régua, on the edge of Baixo Corgo and Alto Corgo, between the mountain ranges Meadas and Marão (North).

Tasting Notes

With Intense ruby color, it presents successful fruity and mineral aromas, balsamic and toasty notes with slight clove tang enhanced during the aging for 16 months in french oak barrels. Well balanced between alcohol, tannins and acidity define a persistent and harmonious wine.

Technical information

Region:	Douro
Subregion:	Baixo Corgo - Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Old Vineyard, Lower Covais, Higher Covais, Valdalágea I, Valdalágea II
Age of strains:	10/70 years
Grape Varieties:	Touriga Nacional, Touriga Franca, Sousão, several old vines.
Density per ha:	4400 Plants
Height of sea:	140 to 250 m
Harvest Period:	end of September 2014
Grape Harvest:	Manual, grapes carried in 20 kg boxes
Fermentation:	Automatic temperature controlled stainless steel vats
Bottled:	July 2016
Aging:	Oak Barrels French for 16 months
Alcohol:	14% vol
Total Acidity:	5.00 g / dm ³ Tartaric Acid
Volatile Acidity:	0.60 g / dm ³ Ac. Acetic
pH:	3,69
Total Sugars:	0.0 g / l
Total Dry Extract:	29.7 g / dm ³
Fill Free SO ₂ :	30.0 mg / dm ³
Production:	4000 bottles

