



QUINTA  
DA  
PEDRA  
ALTA  
DOURO PORTUGAL

## 'Melhor' Douro Tinto 2020

LUXURIANT / COMPLEX / BALANCED

Quinta da Pedra Alta 'Melhor' Tinto is a complex, luxuriant Douro red, an ultimate expression of the vintage and our Quinta, a blend of the best barrels from our lowest and highest elevations on the Quinta.

**VINTAGE:** In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with good structure and balanced acidity.

### VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, destemmed and fermented by wild yeasts at temperatures ranging from 20-25°C for 10-12 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless steel tank/picking bin ferments are simply plunged. At the end of the maceration the ferments are drained/pressed, and transferred to a combination of new French oak puncheons (53%) and old French oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months before being blended. Each varietal wine/parcel brings unique attributes to the final blend. In a warm, year, Touriga Nacional from the highest elevations of the Quinta brings along textured palate with luscious red and blue fruits; Touriga Franca from the lowest elevations of the Quinta brings mid palate weight and structure with rich black fruits and meaty characters; with the final seasoning provided by the punctuation of Sousão and Tinto Cão.

### COLOUR:

Dark plum

### AROMA:

Red. Blue and black fruits, with chocolate, spice notes and smoky oak complexity.

### PALATE:

Rich, luxuriant wine, with a long-textured palate, and balanced acidity.

### SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

### FOOD SUGGESTIONS:

Butelo com cascas,  
Milhos de ribeira de pena

### CELLARING

Drink now but will gain further complexity over the next 20 years.

Once blended the wine was bottled in August 2022.

**Suitable for Vegetarians & Vegans**



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (89%) Touriga Franca (9%) Sousão (1%) Tinto Cão (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars		
Vine Age	13 to 18 years old	Malolactic Maturation	Yes 20 Months in new French oak puncheons (53%), and old French oak barriques (47%)		
Vines per Ha	3500	Fining & Filtration	No Fining   1 micron cartridge filtration		
Pruning Method	Single and double cordon	Bottling Date Production	August 2022 1320 Bottles   60 Magnums		
Altitude above sea Level	Between 250 and 500 metres asl	ANALYSIS			
Yield	Average of 4 ton/hectare	Alcohol (%)	14.5%	Total Acidity (g/l)	6.2g/l
Harvest Period	Between 12 <sup>th</sup> and 18 <sup>th</sup> September 2020	Residual Sugar (g/l)	0.67g/l	Total SO2 (mg/l)	78mg/l
Harvest Method	Hand picked	pH	3.43	Free SO2 (mg/l)	15mg/l