

'Rio' Douro Tinto 2020

INTENSE / SAVOURY / SUSTAINED

Quinta da Pedra Alta 'Rio' Tinto is an intense, savoury Douro red, made from parcels from our lowest elevations close to the river (Rio)

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 barriques (50%) 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. In a warm year such as this Touriga Franca from the lowest elevations of the Quinta flourishes, with Tinto Cão adding a final punctuation mark.

Once blended the wine was bottled in August 2022.

COLOUR:

Dark plum

AROMA:

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

PALATE:

Intense, savoury wine, with a dense ferrous palate, and sustained finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

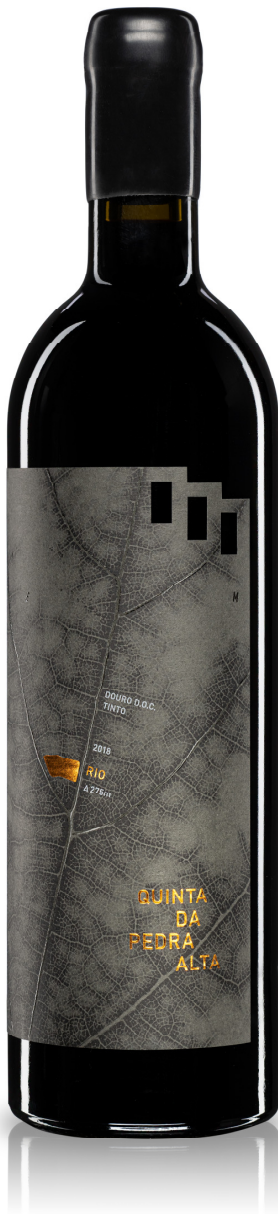
FOOD SUGGESTIONS:

Cabrito assado no forno,
Chanfana

CELLARING

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

Suitable for Vegetarians & Vegans



| VITICULTURE | | VINIFICATION | | | |
|--------------------------|--|--------------------------|---|---------------------|--------|
| Grape Varieties (%) | Touriga Franca (99%) Tinto Cão (1%) | Winemaker | João Pires & Matt Gant | | |
| Soil Type | Schist | Fermentation | Wild ferments in 1ton bins and granite lagars 10 days on skins | | |
| Vine Age | 18 years old | Malolactic Maturation | Yes 20 Months in new French oak barriques (50%), and old French oak barriques (50%) | | |
| Vines per Ha | 3500 | Fining & Filtration | No Fining 1 micron cartridge filtration | | |
| Pruning Method | Single and double cordon | Bottling Date | August 2022 | | |
| Altitude above sea Level | Between 250 and 300 metres asl | Production | 1200 bottles 60 Magnums | | |
| Yield | Average of 4.5 ton/hectare | ANALYSIS | | | |
| Harvest Period | 18 th September 2020 | Alcohol (%) | 15.0% | Total Acidity (g/l) | 5.3g/l |
| Harvest Method | Hand picked | Residual Sugar (g/l) | 0.81g/l | Total SO2 (mg/l) | 80mg/l |
| | | pH | 3.74 | Free SO2 (mg/l) | 19mg/l |