



'Alto' Douro Tinto 2022

RICH / PERFUMED / HEDONISTIC



QUINTA
DA
PEDRA
ALTA
DOURO PORTUGAL

Quinta da Pedra Alta 'Alto' Tinto is a perfumed, hedonistic Douro red, made from parcels from our highest (Alto) elevations on the Quinta

VINTAGE: A very dry growing season, combined with above-average summer temperatures and very low yields, led to rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta, our higher elevation (250 to 550 masl) and healthier yields resulted in a more gradual ripening curve, allowing us to harvest the grapes at full flavour 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 (90% with 10% whole bunch) 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. Gentle plunging is employed on both granite lagar ferments and open top picking bin ferments. At the end of the maceration the ferments are drained/pressed, and transferred to a combination of new French oak puncheons (40%) 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 Nacional from the higher elevations of the quinta showcases the variety at its hedonistic best, with Sousão augmenting colour and acidity and Fernão Pires marrying the blend together. Once blended the wine was bottled in July 2024.

COLOUR:

Dark plum

AROMA:

Red and blue fruits, with lifted bergamot and exotic spice notes.

PALATE:

Rich, hedonistic wine, with an Indian ink mid-palate, and an Earl Grey finish.

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade.

FOOD SUGGESTIONS:

Roast venison with juniper, Braised oxtail, Roast duck with orange glaze, Mature Cheddar or Stilton, Wild mushroom risotto

CELLARING

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

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (88%) Sousão (11%) Fernão Pires (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars		
Vine Age	17 years old	Malolactic	Yes		
Vines per Ha	3300	Maturation	20 Months in new French oak puncheons (40%) and old (2 to 4 yrs age) French oak barriques (60%)		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 460 and 500 metres asl	Bottling Date	July 2024		
Yield	Average of 5 ton/hectare	Production	1475 bottles 62 magnums		
Harvest Period	Between 19/09/2022 (Fernão Pires) and 20/09/2022	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	14.0%	Total Acidity (g/l)	6.3g/l
		Residual Sugar (g/l)	< 0.6 g/L	Total SO2 (mg/l)	95mg/l
		pH	3.51	Free SO2 (mg/l)	19mg/l