



## 'Melhor' Douro Tinto 2022

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:** 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 granite lagar ferments as well as on the picking bin ferments. At the end of the maceration the ferments are drained/pressed, and transferred to a combination of new French oak puncheons (2%) and old French oak barriques and puncheons 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 lower elevations of the Quinta brings mid palate weight and structure with rich black fruits and meaty characters, while Sousão brings final seasoning to the blend together with deep colour and lively acidity.

### 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:

Roast suckling pig, Slow-cooked beef cheeks, Game pie, Aged Manchego, Wild mushroom and truffle risotto

### CELLARING

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

Once blended the wine was bottled in July 2024.

**Suitable for Vegetarians & Vegans**



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (74%) Touriga Franca (18%) Sousão (8%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins and granite lagars		
Vine Age	17 to 22 years old	Malolactic	Yes		
Vines per Ha	3500	Maturation	20 Months in new French oak puncheons (2%), and old (2yrs Old) French oak barriques 225lt (18%) and Old (4 yrs) French Oak puncheons 500lt (80%)		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining   1 micron cartridge filtration		
Altitude above sea Level	Between 250 and 500 metres asl	Bottling Date	July 2024		
Yield	Average of 5 ton/hectare	Production	1506 Bottles   60 Magnums		
Harvest Period	Between 2 <sup>nd</sup> and 23 <sup>rd</sup> September 2022	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	14.0%	Total Acidity (g/l)	6.5g/l
		Residual Sugar (g/l)	< 0.6g/L	Total SO2 (mg/l)	98mg/l
		pH	3.48	Free SO2 (mg/l)	19mg/l