



QUINTA
DA
PEDRA
ALTA
DOURO PORTUGAL

'Rio' Douro Tinto 2022

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: 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 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 barriques (38%) old American oak barriques (38%) and old French oak barriques (24%) 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 Tinta Roriz adding structure and a final punctuation mark.

Once blended the wine was bottled in July 2024.

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:

Braised wild boar, Grilled lamb with rosemary, aged ribeye steak, Octopus "à lagareiro", Aged sheep's or goat's cheese

CELLARING

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

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Franca (96%) Tinta Roriz (4%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in 1ton bins (Roriz) & granite lagars (Touriga Franca) - 10 days on skins		
Vine Age	22 years old	Malolactic	Yes		
Vines per Ha	3500	Maturation	20 Months in new French oak barriques (38%), old (3 to 4 yrs old) American oak barriques (38%) and old (2 to 3 yrs old) French oak barriques (24%)		
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 250 and 300 metres asl	Bottling Date	August 2024		
Yield	Average of 4.4 ton/hectare	Production	1330 bottles 55 Magnums		
Harvest Period	Between 30/08/2022 (Tinta Roriz) and 23/9/2022 (Touriga Franca)	ANALYSIS			
Harvest Method	Hand picked	Alcohol (%)	13.5%	Total Acidity (g/l)	6.4g/l
		Residual Sugar (g/l)	< 0.6g/L	Total SO2 (mg/l)	110mg/l
		pH	3.49	Free SO2 (mg/l)	19mg/l