

KM 18 RED



Country	Portugal
Region	Douro
Sub region	Baixo Corgo
Climate	Mediterranean
Soil	Schist
Category	Red
Varieties	30% Touriga Nacional, 40% Touriga Franca, 30% Tinta Roriz
Denomination	DOC DOURO
Vintage	2018
Winemaker	Jean-Hugues Gros
Vinification	Fermentation in “Lagar” where the grapes are crushed by foot. & days of alcoholic fermentation at 24°C. Malolactic fermentation in stainless tank and 12 months of ageing in new and used french oak barrels.
Bottling	Bottled in 2021
Alcohol	14,5% vol.
Total Acidity	6,4 g/dm ³
pH	3,67
Sugars	0,6 g/dm ³
Color	Deep rubis color
Aromas	Black and red fruits aromas, raspberry, spices, well balanced with the wood
Taste	Concentrated, round and fresh, blackberries, vanilla, wood, balanced and long finish

QUINTA
CASA
AMARELA
DOURO • PORTUGAL
EST 1885

Bottle	750 ml bottle
Case	Wooden Box 6x750ml
Barcode Bottle	
Barcode Case	