



## Quinta da Casa Amarela Reserva 2019



<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Sub-region</b>	Baixo Corgo
<b>Clima</b>	Mediterranean
<b>Solo</b>	Schist
<b>Varieties</b>	Touriga Franca, Touriga Nacional, Tinta Roriz
<b>Classification</b>	DOC
<b>Harvest</b>	2019
<b>Winemaker</b>	Jean-Hughes Gros
<b>Vinification</b>	The grapes come from an over 60 years old vine. They were picked up in small cases at the end of September separating the best bunches. After being destemmed, grapes fermented for 6 days with temperature control at 26°C. The malolactic fermentation occurred in stainless tank and then the wine aged for 9/12 months in new French oak barrels. It has been bottled without filtration and kept for more 6 months before commercialized.
<b>Bottling</b>	Automatic filling with pre-rinsing and inert gas purging. Six months bottle ageing prior to release for sale
<b>Alcohol Content</b>	15%vol
<b>Total Acidity</b>	6,2 gr/dm <sup>3</sup>
<b>pH</b>	3,69
<b>Sugar</b>	0,6 gr/dm <sup>3</sup>
<b>Colour</b>	Deep rubi colour
<b>Aroma</b>	Intense aromas of red fruits, where the oak is perfectly integrated and gives a wonderful complexity to the wine.
<b>Taste</b>	Great structure but elegant with a long finish.
<b>Bottle</b>	Bottles of 0.75 lts
<b>Package</b>	3/6 bottles Wooden box.
<b>EAN code / bottle 75cl</b>	



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**EAN code / packaging**