Colheita 2013

**WINE DESCRIPTION**
A blend of Touriga Nacional, Touriga Franca, and Tinta Roriz, this wine comes from two different parcels of land in two different Douro sub-regions at two different altitudes. The grapes are carefully selected and fermented in stainless steel tanks before aging in oak barrels for approximately twelve months.

**TASTING NOTES**
A richly aromatic wine of black cherries, tar, mocha, and a hint of violets. On the palate, this wine's rich texture is balanced perfectly against a zesty acidity, and rounded out by well-integrated, fine-grained tannins. This wine begs for another sip as its mellifluous flavors develop well into the finish.

**FOOD PAIRING**
This wine pairs perfectly with choice cuts of steak, pot roasts, and hearty casseroles like cassoulet.

---

**VINEYARD & PRODUCTION INFO**

- **Vineyard name:** The Quinta Castelo Melhor and Quinta do Custódio vineyards
- **Vineyard size:** 375 acres
- **Soil composition:** Schist
- **Training method:** Guyot and Royat cord unilateral
- **Elevation:** 495-1,650 feet
- **Vines/acre:** 1,200-2,000
- **Yield/acre:** 1.2-2.0 tons
- **Exposure:** Northern / Northeastern
- **Year vineyard planted:** 1980; 2007
- **Harvest time:** September-October
- **First vintage of this wine:** 2007
- **Bottles produced of this wine:** 100,000

**WINEMAKING & AGING**

- **Varietal composition:** 40% Touriga Nacional, 40% Touriga Franca, and 20% Tinta Roriz
- **Fermentation container:** Stainless steel tanks
- **Length of alcoholic fermentation:** 5-7 days
- **Fermentation temperature:** 82 °F
- **Maceration technique:** Cold Soak Maceration; Racking, and Pumpovers
- **Length of maceration:** 2-3 days; 1 days
- **Malolactic fermentation:** Yes
- **Type of aging container:** Barriques and Barrels
- **Size of aging container:** 225 L and 300 L
- **Age of aging container:** Two years
- **Type of oak:** French and American
- **Length of aging before bottling:** 12 months
- **Length of bottle aging:** 3 months

**ANALYTICAL DATA**

- **Alcohol:** 13.5 %
- **pH level:** 3.7
- **Residual sugar:** 4.0 g/L
- **Acidity:** 5.0 g/L

---

©2019 · Selected & Imported by Winebow Inc., New York, NY · winebow.com