



Quinta de Foz de Arouce



PRODUCER PROFILE

Estate owned by: João Filipe Osório
 Winemaker: João Perry Vidal and João Portugal Ramos
 Total acreage under vine: 150
 Estate founded: 1980
 Winery production: 40,000 Bottles
 Region: VR Beiras
 Country: Portugal

Foz de Arouce Tinto 2013

WINE DESCRIPTION

Foz de Arouce Tinto is sourced from the schistous alluvial vineyard of Quinta de Foz de Arouce, which has been in the family of Count João Filipe Osorio since the twelfth century. The wine, which is 85% Baga and 15% Touriga Nacional, is fermented in stainless steel tanks and aged in French oak for eight months.

WINE PRODUCTION

Temperature-controlled fermentation of fully de-stemmed bunches in stainless steel tanks, following a long maceration.

TASTING NOTES

Deep red in color, this wine has excellent aromatic concentration, emanating notes of red fruits and resin. Well-balanced with soft tannins and a persistent finish.

FOOD PAIRING

Drink with roasted veal, game, red meats, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta de Foz de Arouce
Vineyard size:	20 acres
Soil composition:	Schist
Training method:	Bilateral cordon de Royat
Elevation:	660-825 feet
Vines/acre:	1,600
Yield/acre:	1.6 tons
Exposure:	Northeastern
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	28,000

WINEMAKING & AGING

Varietal composition:	85% Baga, 15% Touriga Nacional
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-10 days
Fermentation temperature:	79-82 °F
Maceration technique:	Racking, Pumpovers, and Aeration
Length of maceration:	6-10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	300 L
Age of aging container:	One-Two years
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	3.4 g/L
Acidity:	5.5 g/L

