QUATRO VENTOS TINTO







16ºC - 18ºC

Tinta Roriz (30%) Touriga Franca (30%)

Stainless steel vats



6uni. x 75cl Case Weight: 7,58 kg Case (L/W/H): 0,263 x 0,178 x 0,306 m Case Volume: 0,014 m3

Francisco Antunes

PROFILE

Young wine, presents a violet color and great aromatic and taste intensity. Fruity, fresh, intense, young, pleasant, modern, gastronomic are some adjectives that characterize it.

TASTING NOTES

Intense with nuances of very ripe red fruit. Concentrated and complex, with a slight touch of sweetness at the end of the mouth, that give this wine an unusual and consensual pleasantness. Evident notes of red fruit and soft tannins. Persistent.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 13,5 TOTAL ACIDITY (g/I AT): 5,3 PH: 3,63 so, 81 **RESIDUAL SUGAR: 0,6** SOIL TYPE: Schist FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

An ideal pair for meat dishes.

PRIZES AND DISTINCTIONS

2018 Vintage: Mundus Vini 2020: GOLD MEDAL

2017 Vintage: DECANTER Magazine "Douro Value Reds" June 2019 (Foral dos Quatro Ventos 2017 - 95 Points - OUTSTANDING)

HISTORY

BACALHÔA

Previously knowned as Foral dos Quatro Ventos, this is the first vintage of this wine named simply after our wine estate in Douro Valley where it's made, in Quinta dos Quatro Ventos. Located in the Douro Region, in the Upper Douro subregion, it has about 46 hectares of vineyards planted with Touriga Nacional, Tinta Roriz, Tinta Barroca and Touriga Franca



Estrada Nacional 10, Vila Nogueira de Azeitão 2925-901 Azeitão

ALIANÇA

Rua do Comércio, 444 Apartado 6 3781-908 Sangalhos

bacalhoa.pt

+ 351 212 198 060 | + 351 212 198 066 | info@bacalhoa.pt

