

Quinta da Garrida Reserva

Red



13,5
%vol

16-18°C



Quinta da Garrida Reserva presents a deep ruby color and an exuberant aroma with nuances of ripe fruit and a lightly floral imbued in toasted wood domination from where it aged.



The palate is elegant with a ripe fruit presence. Full-bodied with a lingering final after taste.



12 months in 300 L French and Russian (Caucasus) oak.



QUINTA DA GARRIDA RESERVA RED

DENOMINATION: DOC Dão

GRAPE VARIETIES: 85% Touriga Nacional, 15% Tinta Roriz

AGEING: 12 months in 300 L French and Russian (Caucasus) oak.

WINEMAKER: Francisco Antunes

SOIL TYPE: Granitic

FIRST HARVEST: 2000



HISTORY:

Quinta da Garrida was bought by Aliança Vinhos de Portugal in 1998. Located in the foothills of the Serra da Estrela in the Dão Region, Quinta da Garrida excels in the diversity of wines it produces. Because the vineyards are divided in separate plots, Quinta da Garrida wines are vinified separately, preserving the authenticity and character of each vineyard. The granitic soils create mineral wines of great freshness.

PROFILE:

In 2015, the agricultural year was good for the vineyards in the Dão region. The rain before spring and early summer ensured sufficient water levels for a good ripening of the grapes in Quinta da Garrida. However, very intense precipitation in the final stage of maturation resulted in delays in maturation and implications in the concentration of the grapes.

The vineyards of Touriga Nacional and Tinta Roriz used for the production of Quinta da Garrida Reserva Red presented balance of production which allowed to produce a wine with good color and aromatic complexity and with great elegance what makes it, like most of the wines of this harvest, very gastronomic.

The grapes of Quinta da Garrida are harvested by machine and exposed to a pre-fermentative maceration in cold (8°C) for 5 days, with alcoholic fermentation after 10 to 12 days (30°C). The final maceration lasts four days. 100% of the wine has malolactic fermentation.

ANALYSES:

Alcohol (%vol.): 13,5

PH: 3,55

Residual Sugar (g/l): 1,1

Total Acidity (g/I AT): 5,2

Total SO2 (mg/I): 126

Serving temperature: 16-18°C

TASTING NOTES:

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GASTRONOMY:

Ideal with dishes from the traditional Portuguese cuisine.

PRIZES: