



QUATRO CASTAS 2013

Philosophy: An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Schist origin, clay-loam structure.

Average age of vines: 16 years.

Grapes Varieties: Touriga Nacional, Tinta Miúda, Aragonez, Alicante Bouschet.

Vinification: Temperature controlled fermentation (22-25°C) in small stainless steel tanks with robotic plunging and also in rotary fermentation tanks.

Maturation: Aged for 6 months in French and American oak barrels followed by a further 6 months in bottle before market release.

Bottling: July 2014

Chemical Analyses

Álcool / Volume: 14,5%

Acidez Total: 7,10 g/l

pH: 3,58

Reducing Sugar: 2,6 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, deep dark red, some violet edges.

Aroma: Perfumed aroma showing the Touriga Nacional violet and blueberry notes with spice and freshness from the Tinta Miúda.

Palate: Youthful fruit on the palate showing firmness and intensity from the Alicante Bouschet, with structure and elegance from the Aragonez, with contributing spiciness and complexity from the Tinta Miúda and Touriga Nacional.

Ideal Consumption Date: 2015-2020

Formats Available: 750 ml.