

# QUINTA DO CONVENTO

RED 2016

DOC – DOURO  
PRODUCER – KRANEMANN WINE ESTATES  
SUB REGION – CIMA-CORGO, DOURO  
COUNTRY – PORTUGAL

**WINEMAKING** Manually harvested into 18 kg boxes, fully destemmed with pre-fermentation cold maceration for three days, followed by alcoholic fermentation in a stainless steel *lagar* for 10 days. It then stays in the *lagar* for a further 5 days for a post-fermentation maceration. The wine is aged for 12 months in new French oak barrels (400L).

**TASTING NOTES** with its ruby colour, this wine presents a typical Douro wine aroma with hints of *esteva* (cistus flower), violets and notes of red fruits. From the barrels we sense the aromas of spice and tobacco leaves. In the palate, this is a fine wine, with elegant tannins, medium body and an acidity that gives it freshness. The after taste is mineral, smoky and long.

**NOTES** Store the bottle horizontally. Serve between 16/18°C.

## TECHNICAL INFORMATION

**Climate**  
Mediterranean

**Harvest period**  
September 2016

**Total acidity**  
5.2g/L (tartaric acid)  
pH- 3.67

**Soils**  
Mix of schist and granite

**Form of harvest**  
Manual

**Total production**  
4,100 bottles

**Varieties**  
Touriga Nacional, Tinta Roriz  
and Touriga Franca

**Aging**  
12 months in French oak barrels

**Winemaking**  
Diogo Lopes and Anselmo  
Mendes

**Average vineyard age**  
30 years

**Bottling/Launching**  
August 2018 / March 2019

**Alcohol**  
14.5% ABV

	BOTTLE	BOX	PALLET		
Height (mm)	--	--	--	No. Bottles / Box	--
Width (mm)	--	--	--	No. of Boxes / Layer	--
Depth (mm)	--	--	--	No. of Layers / Pallet	--
Net Weight (Kg)	--	--	--	No. of Boxes / Pallet	--
Gross Weight (Kg)	--	--	--		
Bottle 0.75 L	EAN				
Cardboard Box (6 x 0.75 L)	ITF				



**KRANEMANN**  
WINE ESTATES

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