

QUINTA DO CONVENTO

RED 2019

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

WINEMAKING Manual harvest into 18kg boxes, fully destemmed followed by a three-day cold maceration. Alcoholic fermentation in stainless steel open top tanks (lagares) with controlled temperatures for 8 days. After, it was kept in second and third-year French oak barrels for 12 months.

TASTING NOTES With a ruby colour this wine has an intense aroma of esteva, fresh red fruits and spices. Fresh and elegant on the palate, it is fruity and well balanced, with an elegant and long end taste.

NOTES Store horizontally. Serve at 16-18°C

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2019

Alcohol
14%

Soil
Schist and granite

Harvesting
Manual

Total acidity
5.0 g/L (tartaric acid)

Varieties
40% Touriga Nacional,
20% Tinta Roriz, 20% Touriga
Franca and 20% Field Blend

Ageing
50% of the blend ages in second
and third-year French oak barrels
for 12 months.

pH
3.56

Average vineyard age
30 years

Bottling / Launch
July 2021 | January 2022

Production
28 200 bottles

Winemakers
Diogo Lopes &
Maria Susete Melo

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296	165	1600	No. Bottles / Box	6
Width (mm)	70	240	800	No. of Boxes / Layer	12
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,6			No. of Boxes / Pallet	96
Gross Weight (kg)	1,35	8,3			
Bottle 0.75 L	EAN	5605769202198			
Cardboard Box (6 x 0.75 L)	ITF	45605769202196			

