## QUINTA DO

## **RED RESERVE 2018**

APPELLATION – DOC DOURO

PRODUCER – KRANEMANN WINE ESTATES

REGION – CIMA-CORGO, DOURO

COUNTRY – PORTUGAL

<u>WINEMAKING</u> 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 new and second-year french oak barrels for 13 months.

<u>TASTING NOTES</u> With a deep ruby colour, this wine has an aroma of wild berries, anis, esteva, and slight smokiness. On the palate, it is an intense wine with layers of complexity based on freshness and elegance that gives a rich and long end.

NOTES Store horizontally. Serve at 16-18°C

## **TECHNICAL INFORMATION**

Climate	Harvest date	Alcohol 13%	
Mediterranean	September 2018		
Soil	Harvesting	Total acidity	
Schist and granite	Manual	5.7 g/L (tartaric acid)	
Varieties	Ageing	рН	
100% Old Vines	In new and second year	3.45	
(field blend)	french oak barrels for 13 months,		
	followed by bottle ageing	Production	
Average vineyard age	for 16 months.	3200 bottles	
50 years			
	Bottling / Launch	Winemakers	
	August 2020   March 2022	Diogo Lopes &	
		Maria Susete Melo	

	BOTTLE	вох	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	5605769212180			
Cardboard Box (6 x 0.75 L)	ITF	45605769212188			

