

QUINTA DO CONVENTO

RED 2020

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 16 months.

TASTING NOTES With a light ruby colour, this wine has aromas of red and black fruits, such as cherry and redcurrants, with a note of hazelnuts, spices and smoke. It is spicy, well balanced and fresh on the palate. It has a long finish and vibrant tannins.

NOTES Store horizontally. Serve at 16-18°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2020

Alcohol
13.5% alc

Soil
Schist and granite

Harvesting
Manual

Total acidity
5.1 g/L (tartaric acid)

Varieties
34% Old Vines (field blend),
31% Tinta Barroca, 21% Touriga
Nacional, 14% Tinta Roriz

Ageing
70% of the blend aged
in second and third-year
French oak barrels
for 16 months.

pH
3.61

Average vineyard age
30 years

Bottling / Launch
August 2022 | May 2024

Production
14 332 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	5605769202204			
Cardboard Box (6 x 0.75 L)	ITF	45605769202202			
Cardboard Box (12 x 0.75 L)	ITF	55605769202209			

