

QUINTA DO CONVENTO

RED 2022

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 lagares with controlled temperatures for 8 days. After it was kept in, second and third year, french oak barrels for 11 months.

TASTING NOTES With a light ruby colour, it 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. With a long finish and vibrant tannins.

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

TECHNICAL INFORMATION

Climate Mediterranean	Harvest date September 2022	Alcohol 12.5% alc
Soil Schist and granite	Harvesting Manual	Total acidity 5.4 g/L (tartaric acid)
Varieties 34% Old Vineyards, 31% Tinta Barroca, 21% Touriga Nacional, 14% Tinta Roriz	Ageing 34% in second and third-year used French oak barrels for 11 months.	pH 3.72
Average vineyard age 30 years	Bottling / Launch September 2024	Production 17 723 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	5605769202228			
Cardboard Box (6 x 0.75 L)	ITF	45605769202226			
Cardboard Box (12 x 0.75 L)	ITF	55605769102233			

