

QUINTA DO CONVENTO

RED 2016

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

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed with pre-fermentation cold maceration maceration for three days, followed by fermentation in temperature-controlled stainless steel tanks for 10 days and post-fermentation maceration for 5 days. Aged in new French oak barrels for 12 months.

TASTING NOTES A wine that maintains its ruby-depth colour with hints of purple edges; rich, violet and wild red fruit aromas with notes of gum-rock rose and spices, mixing well with its in-barrel ageing. On the palate it is very balanced with fine and elegant tannins and an acidity that makes it fresh on the palate. This wine is more striking in its elegancy than its volume, giving it a fruity and prolonged finish (tasted on 18 June 2019).

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

TECHNICAL INFORMATION

Climate Mediterranean	Harvest date September 2016	Total acidity 5.2 g/L (tartaric acid)
Soil Mix of schist and granite	Harvesting Manual	pH 3.67
Varieties 33% Touriga Nacional, 33% Tinta Roriz and 33% Touriga Franca	Ageing 12 months in French oak barrels	Production 4100 bottles
Average vineyard age 30 years	Bottling / Launch August 2018 March 2019	Winemakers Diogo Lopes and Anselmo Mendes
	Alcohol 14.5%	

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	12
Depth (mm)	85	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,470			No. of Boxes / Pallet	96
Gross Weight (kg)	1,22	7,5	720		
Bottle 0.75 L	EAN	5605769052168			
Cardboard Box (6 x 0.75 L)	ITF	45605769052029			

