



QUINTA DO
ESTANHO

Since 1757



QUINTA DO ESTANHO PORTO LBV

DESIGNATION OF ORIGIN

— DO Porto

GRAPE VARIETIES

— Traditional Douro varieties

ENOLOGIST

— Luís Leocádio

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

A very challenging campaign, with each grape variety and plot revealing itself at its own pace, which required very close monitoring. The wine year started in a positive way with a wet winter. In the spring, the above-normal temperatures advanced the growing cycle by about 10 days. However, some challenges appeared with rainy weather that lasted through April and May, with precipitation levels three times higher than those in recent years. June and July saw the return of more typical seasonal weather, but there were major heatwaves in August that slowed the ripening cycle, putting the vines under great stress. The much-desired August rainfall fell rather timidly at the end of the month (7 mm), but it made the difference precisely in the vineyards where it was most needed. The weather was exceptionally good throughout the harvest, which allowed perfect maturation to proceed. The harvest then started on September 23, giving rise to very fresh and elegant wines with great concentration.

VINIFICATION

Fresh grapes at their ideal ripeness are picked by hand into 20 kg boxes. After destemming and gentle crushing, the grapes were placed in stainless steel tanks where they were fermented for 5 days with three delestages a day, undergoing post-fortification maceration for a further three days, producing a highly extracted wine. Aged in old French Oak Balseiros (vats). Blending was done in March 2020.

CHARACTERISTICS

TASTING NOTES

Dark red, dense, opaque colour. Notes of ripe red fruit (blackcurrant) and balsamic and menthol notes. An elegant, vinous wine with silky tannins, balanced with ripe fruit and a balsamic touch. Long, fresh, delicious finish.

SERVICE AND HARMONIZATION

Drink with chocolate desserts, intensely flavoured ice creams, Queijo da Serra or other fatty cheeses. Serve at 15° - 17°C

