



## QUINTA DA ESCUSA Harvest Red Wine 2016

**Wine:** blend made from our finest grapes Alicante Bouschet, Castelão and Syrah

**Vineyards:** all grape varieties were harvested in “Senhora das Virtudes” and “Senhora da Escusa” vineyards at Quinta da Escusa, Rio Maior, Tejo wine region. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by the *Normas de Produção Integrada* (“Sustainable Production Standards”). Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure

**Vineyards’ areas extent:** Both Alicante Bouschet and Syrah can be found in “Senhora das Virtudes” vineyard with 0.76ha and 0.8ha respectively. Castelão, with 1.14ha can be found in “Senhora da Escusa” vineyard.

**Vineyards Solar Orientation:** at the “Senhora da Escusa” and “Senhora das Virtudes” vineyards both Castelão and Alicante Bouschet grapes have a North - South (N - S) solar orientation and Syrah grapes have a East - West (E - W) solar orientation

**Soil type:** non-humid littoral soil

**Blend Composition:** 45% Alicante Bouschet, 35% Syrah and 20% Castelão

**Harvest:** manually made by our workers, the grapes were harvested to 20kg boxes at the optimum point of maturation

**Winemaking:** rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative cold maceration

**Finishing and Stage:** 6 months stage in French oak barrels chosen from the best coopers. Bottling, labeling and finishing performed in our cellar

**Tasting Notes:** intense ruby color, aromas of wild berries and mint notes, well integrated with staging wood nuances. In the mouth it is balanced and intense, with vigorous and well polished tannins, ending with nice volume and persistence.

**Analysis:** ABV 14°. Fixed acidity: 5.69 g/dm<sup>3</sup>; PH: 3.27. Residual sugar: <0.6 g/dm<sup>3</sup>

