

# QUINTA DA ESCUSA

## RED | IG TEJO | RESERVA 2017

REGION: Senhora da Escusa – Santarém – Tejo

PRODUCER: Casa Romana Vini



**Wine:** blend made from our finest grapes 45% *Tinta Miúda*, 33% *Castelão* and 22% *Sousão*.

**Soils:** non-humid littoral soil.

**Vineyards:** our vines are cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

**Grapes:** the grape *Castelão*, harvest from the "*Garças*" Vineyard, was planted in 2014 with 1,449 ha, with a North-South (N-S) solar exposure. Regarding the grapes *Tinta Miúda* and *Sousão*, harvested from the "*Pino Negro*" Vineyards, were planted in 2014, with 1,476 ha, counting on a North-South (N-S) solar exposure.

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

**Finishing and Staging:** 12 months in French oak barrels *Seguin Moreau* of 3<sup>rd</sup> year use. Bottling, labeling and finishing performed in our cellar.

**Tasting notes:** deep color, defined aromas of small berries, with hints of dark chocolate, light vegetable, some camphor, nuances of minerality and a light toast of the aged wood. Very balanced mouth with acidity present, polished and elegant tannins of good size but harmonious and with perfect integration. It ends with intensity and elegance, good volume in the mouth, greasiness and excellent final balance.

Total acidity: 5,40 gr/L PH: 3,45  
Total sugar: 5,8 gr/L Alcohol: 13,5%

To serve: 16°C - 18°C