



# QUINTA DA ESCUSA

Reserve Red 2015

**Wine:** It is a *blend* made from our finest grapes of the Touriga Nacional, Alicante Bouschet, Sousão and Syrah varieties, under the “Vinho Regional Tejo” denomination – (IGP - Protected Geographical Indication)

**Vineyard:** All the grapes were harvested in our “Brejinhos” vineyard, located at Quinta da Escusa, municipality of Rio Maior, district of Santarém. We place special emphasis on environmental and health matters. The “Brejinhos” vineyard is cultivated using sustainable practices and its production is certified under the “Integrated Production Standards”. In soil management, special attention is given to combating erosion and to increasing the organic matter content and, to this end, we resort to no-tillage of the soil and the application of manure of natural origin.

**Vineyard Area:** The vineyard has a total area of 3.825 hectares, with the following distribution: 1.34 ha of Touriga Nacional, 0.929 ha of Syrah, 0.792 ha of Sousão and 0.764 ha of Alicante Bouschet.

**Solar Orientation of the Vineyards:** In the “Brejinhos” vineyard the Sousão and Alicante Bouschet varieties have a North-South (N-S) solar orientation and the Touriga Nacional and Syrah varieties have an East-West (E-W) orientation.

**Soil Type:** non-humic lithic soils

**Composition of the Blend:** approximately 25% Touriga Nacional, 35% Alicante Bouschet, 20% Sousão and 20% Syrah.

**Year of Planting:** 100% in 2012

**Harvest:** Harvested into 20 kg crates, carried out manually by our workers, at the optimum point of grape ripeness.

**Winemaking:** Rigorous selection and sorting of bunches and berries, carried out in the vineyard and at our Cellar, over 100% of the grapes. Fermentation in lagares with pre-fermentative cold maceration.

**Ageing and Finishing:** Ageing for 12 months in French oak barrels selected from the finest cooperages. Bottling, labelling and finishing carried out at our Cellar.

**Tasting Notes:** Presents a violaceous colour, ripe and intense aromas of red fruits, with notes of mint and dark chocolate, well integrated with nuances of the ageing wood. On the palate it reveals itself complex, intense, unctuous and balanced, with silky and well-balanced tannins, finishing long, smooth and very persistent.

**Analytical Parameters:** alcohol by volume 13.5%; total acidity 5.88 g; pH 3.44 and total sugars 0.6 g.

