



IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS COLHEITA RED 2010

TYPE: Still **CATEGORY:** Single Harvest **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta dos Carvalhais Colheita 2010 is a Dão red wine of exceptional quality, at the pinnacle of elegance and richness. Quinta dos Carvalhais, thanks to decades of winemaking knowledge, marries experience with innovation to create supremely elegant wines with intensely delicate flavours that encapsulate the region's unique personality.

TASTING NOTES

Colheita 2010 is a very dense red in appearance and has a delicate bouquet, with a prevalence of black fruits (plum, blackberry) and floral notes, in harmony with fresh herby aromas and a mineral touch. Its well-integrated oak characters show very delicate notes, contributing to the wine's complexity. Its palate has a stimulating start, with well-polished and enveloping tannins that provide it with a fine structure which, along with lively acidity, make this wine a fine example of balance and harmony.

HARVEST YEAR

This vintage was sunny in general, with consistent soil humidity and mild temperatures at harvest time, giving rise to top-quality grapes, both from a phyto-sanitary and from the balance of components point of view. The wines obtained reflect these conditions, displaying very well-balanced alcohol, acidity and body.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 59% Touriga Nacional, 21% Alfrocheiro, 20% Tinta Roriz

WINEMAKING

On arrival at the winery at Quinta dos Carvalhais the hand-picked grapes were softly de-stemmed and crushed. The resulting musts were then transferred through gravity to stainless steel fermenting tanks, with automatic temperature control, where they fermented for about 8 days, with pumping-over for soft extraction of the skin aromas and compounds. The different varieties that made this wine were vinified separately.

MATURATION

Following alcoholic fermentation the wine was taken to stainless steel tanks where malolactic fermentation took place. Maturation in used French (84%), American (12%) and Caucasian (4%) oak wood barrels took place for a period of 12 months, following which the blend was prepared, followed by fining, filtering and bottling. In order to preserve its peak quality, this wine was bottled without ultra-cooling, which may cause it to develop a sediment during its ageing in the bottle.

STORE

As with all fine Dão reds, this wine has a very long shelf-life and it is in peak drinking condition for at least 10 years. The bottle should be kept horizontally in a dry and cool place.

SERVE

This wine only requires decanting if aged in bottle for an extended period of time and should be served at between 16°C-18°C. Once open, the bottle should be drunk on the same day, although it will remain in good condition if well corked, ideally with a vacuum.

ENJOY

Quinta dos Carvalhais Colheita 2010's elegance and complexity make it excellent with meat, game and various types of buttery cheese. Try it with asparagus lasagna and brie cheese.

TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5,4 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,65

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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