

QUINTA DO CUME

DOURO

DOC RED OLD VINES 2016

Region: Douro

SOIL: Schist

GRAPE VARIETIES: Low yield old vines, averaging 60 years of age, from *Fontão* where dozens of mixed indigenous Douro varieties have been planted.

ALCOHOL: 14%

pH: 3.58

TOTAL ACIDITY: 5,3 g/L

VOLATILE ACIDITY: 0,82 g/L

RESIDUAL SUGAR: 0,6 g/L

VINIFICATION: In stainless steel vats with temperature control of 25° C

AGING: 50% of the final blend aged in new French oak barrels and the other 50% in used French oak barrels of 225L for 12 months

TASTING NOTES: The 2016 Old Vines is a field blend from our old vine parcels. Bright ruby in colour with aromas of red and dark berry fruits such as raspberries and plum. A wine with fine structure yet incredibly refreshing at the same time. Concentrated on the mouth with a persistent finish.

WINEMAKER: Jean-Hugues Gros

