



QUATRO CASTAS 2012

Philosophy: An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

Harvest Year: Excellent year for red wines in this region. The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

Viticulture:

Soil Type: Schist origin, clay-loam structure.

Average age of vines: 15years.

Grapes Varieties: Touriga Franca, Tinta Miúda, Cabernet Sauvignon, Alicante Bouschet.

Vinification: Temperature controlled fermentation (22-25°C) in small stainless steel tanks with robotic plunging and also in rotary fermentation tanks.

Maturation: Aged for 6 months in French and American oak barrels followed by a further 6 months in bottle before market release.

Bottling: May 2012.

Chemical Analyses

Álcool / Volume: 14,5%

Acidez Total: 7,30 g/l

pH: 3,57

Reducing Sugar: 2,7 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, bright, concentrated red colour.

Aroma: Red berry fruits from the Touriga Franca variety with spicy elements from Tinta Miúda.

Palate: Cabernet Sauvignon provides structure and elegance with Alicante Bouschet contributing balance and intensity.

Ideal Consumption Date: 2014-2018

Formats Available: 750 ml.