



DOURO

# QUINTA MARIA IZABEL

DOURO, PORTUGAL

## Maria Izabel

SUBLIME RED WINE

### VARIETAL

Tinta Roriz - Fonte do Toiro, Tinta Francisca - Cruz, Tinto Cão, Touriga Nacional - Carrascal

### VINTAGE

2016

### REGION

DOC Douro

### HARVEST

Vintage shape manual

**WINEMAKING** The harvest took place at the beginning of September. The harvested grapes rested for 24 hours in a refrigerated container at 8°C to protect the integrity of the bunches. This allowed the colour compounds and aromas to be extracted more gently during 3 days of total alcoholic fermentation in stainless steel vats, with a small volume of must being bled from each vat to complete both alcoholic and malolactic fermentation in used French oak barrels.

### CHEMICAL ANALYSIS

ALCOHOL 13.2% TOTAL ACIDITY 4.7g/L pH 3.62

### TASTING NOTES

Deep ruby wine, intense aroma, fresh super complex somewhat closed, notes of red fruit, light compote, fine spice. Incredible clipping in mouth, polished, salty, active.

