



DOURO

## QUINTA MARIA IZABEL

DOURO, PORTUGAL

# Maria Izabel

RED WINE

**VARIETAL**

Tinto Cão, Touriga Nacional, Tinta Francisca, Tinta Amarela

**VINTAGE**

2015

**REGION**

DOC Douro

**HARVEST**

Vintage shape manual

**WINEMAKING** The harvest took place in mid-September.

The harvested grapes were selected in the vineyard and then into the vats with 40% destemming and 60% whole bunch, allowing the colour and flavour compounds to be extracted more gently colour compounds and aromas during 2 weeks of alcoholic fermentation in stainless steel vats with malolactic fermentation completed in stainless steel. The wine was then aged for 50% in used 3 year old 400L and 225L French oak barrels, and 50% in second year barrels; where it remained for 9 months. Filling and ageing for 20 months in bottle.

**CHEMICAL ANALYSIS**

ALCOHOL 13.5% TOTAL ACIDITY 4.6g/L pH 3.66

**TASTING NOTES**

Ruby-grey in colour, with aromas of cistus, red fruits that evolve into balsamic notes, a light cedar aroma and a spicy character. Velvet on the palate, long, fresh and careful. Classic cut wine.

