



DOURO
QUINTA MARIA IZABEL

DOURO, PORTUGAL

Quinta Maria Izabel

RED WINE

VARIETAL

Tinto Cão, Touriga Nacional, Tinta Francisca, Tinta Amarela

VINTAGE

2016

REGION

DOC Douro

HARVEST

Vintage shape manual

WINEMAKING Hand-harvested grapes from selected vineyard parcels undergo rigorous sorting before fermentation. The fruit is vinified with 40% destemmed grapes and 60% whole clusters, allowing for gentle extraction of colour, aroma and tannins over a two-week maceration period. Alcoholic fermentation takes place in stainless steel tanks with indigenous yeasts and controlled temperatures, followed by complete malolactic fermentation in stainless steel.

CHEMICAL ANALYSIS

ALCOHOL 12.5% TOTAL ACIDITY 5.4g/L pH 3.54

TASTING NOTES

Deep ruby-garnet in colour, the wine reveals aromas of rockrose, red berries and balsamic notes, complemented by subtle cedar and spice nuances. The palate is velvety, fresh and persistent, displaying elegance, balance and a classic expression of the Douro terroir.

