Quinta Dona Matilde, Douro Tinto 2018

Red | Portugal | Douro | 14% | Full-bodied red | Natural Cork
40% Touriga Nacional, 20% Touriga Franca, 20% Tint

In a nutshell:

The Barros family sold their Port and wine estates in 2006 only for the grandson of the founder to buy back the family Quinta, Dona Matilde, a few months later he couldn t bear the idea of being without Douro land.

Viticulture:

This special selection comes from twelve hectares of schist soils, the average age of the vines is 27 years old. Some vines are planted on terraces and the others in vertical shoot positioning. They apply principles of 'Integrated Crop Management' - an approach to farming that aims to achieve sustainable and profitable crop production while minimising negative impacts to the environment.
Classification: Conventional
Harvesting Method: Manual

Vinification:

After fermentation, which occurs in temperature-controlled stainless-steel tanks, the wine is aged for 12 months in used French oak barrels before filtration, fining and bottling. The average annual production is 20,000 bottles.
PH 3.69 | TA 5.5 | RS 0.6 | SO2 60mg/l (Total)

Price:

75cl Bottle ~~£15.26~~£11.40 Case (6 bottles) ~~£91.60~~£68.40
DM500183

Tasting Notes:

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