



QUINTA DA PACHECA



PACHECA RESERVA LAGAR Nº1

Producer: Quinta da Pacheca
Appellation: Douro DOC, Portugal
Harvest: 2014

VITICULTURAL YEAR

The 2014 viticultural year was characterized for being an atypical year in terms of climate. It was highlighted by the occurrence of large periods of rain, especially in January, February, July and September, and great climatic instability in the summer period with thunderstorms occurring during the months of June and July. As a consequence of the evolution of climatic conditions, the grape maturation controls carried out until the beginning of September indicated a progression of about two weeks in vine phenology with grapes showing good levels of sugar, acidity and phenolic compounds that led to the early starting of the harvest. Quinta da Pacheca started harvesting on September 3rd. In mid-September a new period of intense rain began and lasted until October. However, as the harvest started earlier most of Quinta's vineyards had already been harvested.

VINEYARDS

This wine is obtained from grapes of Touriga Franca and Touriga Nacional varieties planted in Quinta da Pacheca and from the vineyards of Vila Nova de Foz-Côa with around 40 years old.

VINIFICATION

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the wine-making center where they were fully de-stemmed. Fermentation occurred during 9 days in the traditional 7-ton granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic compounds. At the end of the alcoholic fermentation the wine was transferred into new French oak barrels where malolactic fermentation occurred and aged for about 18 months.

TASTING NOTES

Pacheca Lagar Nº1 presents a deep ruby color. In the aroma it is very fruity with salient notes of ripe black fruit, such as blackberries and plums, accompanied with notes of chocolate from the barrel. It is very complex in the mouth with an acidity that gives it freshness, marked rounded tannins and a long and persistent finish.

BARREL AGING

18 months in French oak barrels

GRAPE VARIETIES

Touriga Franca and Touriga Nacional

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 14%

pH: 3,65

Total acidity: 5,3 g/L

Residual Sugar: 0,6 g/L

LOGISTIC INFORMATION

3 x 75 CL	Cases / Layer	Europalette		
		Layers / Pal	Cases / Pal	Bottle / Pal
	14	10	140	420

Barcodes

Bottle 75 Cl: 5602947001574

Case 3 x 75 Cl: 15602947001571

Quinta da Pacheca - Sociedade Agrícola e Turística, Lda. | Rua do Relógio do Sol 261, Cambres, 5100-424 Lamego, Portugal | T. +351 254 331 229 | www.quintadapacheca.com