



QUINTA DA PACHECA



PACHECA RESERVA TINTO

Producer: Quinta da Pacheca

Appellation: Douro DOC, Portugal

Harvest: 2018

VINEYARDS

This wine is obtained from grapes that comes from vineyards planted in Quinta da Pacheca with 40 years old.

VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the winemaking centre where they were fully destemmed. Fermentation occurred during 9 days in the traditional 14-ton granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic composites. At the end of the alcoholic fermentation the wine was transferred to stainless steel vats where the malolactic fermentation occurred. It aged in 2nd and 3rd year French oak barrels for 12 months.

TASTING NOTES

Pacheca Reserva Tinto has a distinctive fruit aromas and notes of plums, currants with a hint of coffee and dark chocolate.

ACCOLADES

Vintage 2017

16+ points - Jancis Robinson tasted by Julia Harding

LOGISTIC INFORMATION

6 x 75 CL	Cases / Layer	Europaete		
		Layers / Pal	Cases / Pal	Bottle / Pal
	25	4	100	600

Barcodes

Bottle 75 Cl: 5602947002403

Case 6 x 75 Cl: 15602947002400

On the mouth the wood is perfectly integrated, very rich, powerful with round and velvety tannins which results in great freshness and persistence. A ready to drink wine with great aging potential.

SUGGESTED FOOD PAIRING

Grilled and roasted meats.

AGING

12 months in 2nd and 3 year French oak barrels

GRAPE VARIETIES:

Touriga Franca, Tinta Roriz and Touriga Nacional

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 14,5%

pH: 3,74

Total acidity: 5 g/L

Residual Sugar: <0,6 g/L