



QUINTA DA PACHECA



PACHECA GRANDE RESERVA TOURIGA FRANCESA 2018

Producer: Quinta da Pacheca
Appellation: Douro DOC, Portugal
Vintage: 2018

VITICULTURAL YEAR

The 2018 viticultural year was characterized by very low production due to a beginning year of extreme drought where it almost did not rain in the autumn and winter and the spring was extremely humid and cold. Sprouting occurred with a delay of about 3 weeks. The months of March to June had higher than average precipitation that maintained the delay of the vegetative cycle until the maturation period but restored the levels of water in the soil that was available for the plants. However, the periods of intense rain and some climatic phenomena caused a big production loss that in some vineyards was total. The maturation occurred in dry and very hot weather. Harvesting began in early September for the white grape varieties and mid-September (12-15) for the reds. The good weather that lasted until the end of the harvest improved the grapes, that entered the winer

VINEYARDS

This wine is exclusively from grapes that comes from a 25 years old parcel installed at 100 meters of altitude.

VINIFICAÇÃO

As uvas foram colhidas para caixas de 25 Kg, após cuidadosa seleção pelo seu melhor estado de sanidade, e encaminhadas para o centro de vinificação onde foram integralmente desengaçadas. A Fermentação ocorreu por 9 dias em Lagar de granito de 7 toneladas, com pisa a pé e remontagens suaves

para lixiviação da manta e extração de compostos fenólicos e aromáticos. No Final da Fermentação alcoólica o vinho foi transferido para barricas de 1º e 2º ano de carvalho Francês onde ocorreu a Fermentação malolática e estagiou durante cerca de 18 meses.

TASTING NOTES

Pacheca Touriga Francesa is an elegant wine with good aromatic intensity and complexity. On the nose it has notes of blackberries and plums well balanced with spicy aromas from the oak. It as an intense mouth, full-bodied and freshness from the acidity. The finish is long and lingering.

SUGGESTED FOOD PAIRING

Red meat dishes such as grilled or roasted lamb and steaks. Hunting flavors (pigeon and venison) and dishes with mushrooms, such as porcini or shiitake.

AGING

18 months in new and 2nd year French oak barrels

GRAPE VARIETIES

Touriga Francesa

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Acohol by volume: 14%
pH: 3,61
Total acidity: 5,5 g/L
Residual Sugar: <0,6 g/L

LOGISTIC INFORMATION

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

Barcodes

Bottle 75 Cl: 5602947002786

Case 3 x 75 Cl: 15602947002790

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