

DATA SHEET



QUINTA DOS CURRAIS DOC Beira Interior Selected Harvest red 2021

We selected grapes from Touriga Nacional, Aragonês, Castelão and Rufete. The grapes were vinified in our winery, located in the middle of the vineyards, in Capinha - Fundão, the heart of Cova da Beira, between the Gardunha and Estrela mountains. It's fruit from vines with an altitude close to 500 meters above sea level, planted in granitic and argillaceous limestone soils.

Vinification

Traditional - Classic vinification.

Fermentation at a controlled temperature up to 28°C for 8 to 10 days followed by slight post-fermentation maceration.

Tasting Notes

Deep ruby colour with some garnet tones. Delicate aroma, black plum and raspberry with a touch of vanilla and chocolate. In the mouth it's balanced, medium-bodied and shows good tannins maturity. Long finish and exquisite *bouquet*.

Wine . Quinta dos Currais red

Producer . Quinta dos Currais Sociedade Agrícola, Unipessoal Lda

Appellation . DOC Beira Interior

Vintage . 2021

Winemaker . Engº Carlos Silva

Grape Varieties . Touriga Nacional, Aragonês, Castelão and Rufete

Fermentation . Stainless steel vats

Ageing . 6 months in French and American oak barrels

Alcohol . 14,5° vol.

Total Acidity . 5,26 g/L

Total Sugars . 1,30 g/L

pH . 3,49

Tasting Temperature . 16 to 18°C

