

# DATA SHEET



## QUINTA DOS CURRAIS DOC Beira Interior Reserved red 2020

We mainly selected our best grapes from the variety Touriga Nacional and add them a parcel of Aragonês and Castelão. 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.

### Quality Factors

**Climate** . Mediterranean

**Soil** . Granite and argillaceous limestone

**Density of Plantation** . 3500 to 4000 plants per hectare

**Type of Pruning** . Single and double curtain and guyot

**Yield per hectare** . 4 tonnes of grapes per hectare

### Vinification

Traditional - Classic white vinification.

Fermentation at controlled temperature up to 28° C for 8 to 12 days followed by slight post-fermentation maceration.

### Tasting Notes

Deep red colour with slight garnet tones. Elegant and deep aroma of ripe red fruits, blended with notes of vanilla, spicy, chocolate and dried fruits married with a refreshing balsamic touch. In the mouth it's complex, rounded, with well-balanced tannins and good structure. Very long finish with lots of personality.

**Wine** . Quinta dos Currais DOC Beira Interior Reserve red

**Producer** . Quinta dos Currais Sociedade Agrícola, Unipessoal Lda

**Appellation** . DOC Beira Interior

**Vintage** . 2020

**Winemaker** . Engº Carlos Silva

**Grape Varieties** . Touriga Nacional, Aragonês and Castelão

**Fermentation** . Stainless steels vats

**Ageing** . 12 months in stainless steels vats

**Alcohol** . 15° vol.

**Total Acidity** . 5,40 g/L

**Total Sugars** . 1,40 g/L

**pH** . 3,62

**Tasting Temperature** . 16°C-18°C

