

## QUINTA DOS CURRAIS DOC Beira Interior red 2018

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, Lda

**Appellation .** DOC Beira Interior

**Vintage .** 2018

**Winemaker .** Engº Carlos Silva

**Grape Varieties .** 35% Touriga Nacional, 40% Aragonês, 15% Castelão and 10% Rufete

**Fermentation .** Stainless steel vats

**Ageing .** 6 months in French and American oak barrels

**Bottling .** December 2020

**Alcohol .** 14,5° vol.

**Total Acidity .** 5,52 g/L

**Total Sugars .** 1,2 g/L

**pH .** 3,58

**Tasting Temperature .** 16 to 18°C

