

QUINTA DO MONTE BRAVO DOC Douro Reserva Red 2017

Our Reserve is the scrupulous result of choosing excellent grapes from our old and younger vineyards.

We aimed to produce a complex and at the same time elegant wine, with expressive fruit well married with the notes given from the ageing in oak casks.

A beautiful example of a modern Douro.

Harvest and Vinification

The 2017 harvest was characterized by the good quality and balanced maturation of the grapes we received in the cellar always during the morning period. After the careful reception of the grapes we proceed with a slow and prolonged maceration in our rotating horizontal inox vats, always with controlled temperature, to have wines with concentration and aromatic complexity.

After that we aged, for a period of 6 months, 70% of the wine in new french oak casks and the other 30% in second-use casks.

Tasting Notes

Very beautiful deep colour, medium high concentration. Velvety red with light garnet hints.

The aroma is harmonious and complex and you can feel red and black fruits blended with rich spices. In the palate shows a wonderful ripeness well married with spices, firm round tannins, good volume and balance.

Technical Information

Wine. Quinta do Monte Bravo Reserva red

Producer. QMB - Vinhos, Lda

Region. Cima Corgo - Ervedosa do Douro - right bank of the Tordo river

Appellation. DOC Douro

Vintage. 2017

Production. 5.667 bottles of 0,75L and 500 bottles of 1,5L

Viticulture. Francisco Donas-Botto Rodrigues

Winemakers. Jean-Hugues Gros and Francisco Donas-Botto Rodrigues

Grape Varieties. Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca

Fermentation. Horizontal and rotative inox vats with controlled temperature

Ageing. 6 months: 70% in new french oak casks and the other 30% in second-use casks

Bottling. July 2020

Alcohol. 14,5% vol.

Total Acidity. 5,6 g/L

Total Sugars. 0,6 g/L

pH. 3,72

Allergens. Contains Sulfites

