

# QUINTA DO CUME

## DOURO

### DOC RED RESERVA 2015

**Region:** DOC Douro

**Soil:** Xisto

**Grape Varieties:** 40% Touriga Franca, 30% Old Vines, 20% Touriga Nacional e 10% Tinta Roriz

**ALCOHOL:** 13,5%

**PH:** 3.66

**TOTAL ACIDITY:** 4.9 g/L

**VOLATILE ACIDITY:** 0,6 g/L

**RESIDUAL SUGAR:** 0,6 g/L

**BOTTLING:** 6452 bottles of 750ml & 100 Magnums (**BOTTLED:** 22/09/18)

**VINIFICATION:** In stainless steel vats with a temperature control of 26º C.

**AGEING:** 50% of the final blend is aged in 225L French oak barrels for a duration of 6 months.

**TASTING NOTES:** Deep ruby color with intense aromas of dark berry fruits, spices and new oak. Matured and mellowed tannins with excellent concentration combining fruit, freshness and elegance with a long-lasting finish.

**WINEMAKER:** Jean-Hugues Gros

