



“On our estate, I planted three grape varieties in equal parts - Touriga Nacional, Sousão and Jaen - that I believe that are the one that reflects the best of Douro Superior altitude vineyards: very poor granitic soil, cool nights, low yields, the organic grown grapes under dry farming.

Intense and fresh aroma, notes of violets, bergamot and black fruits in balance with complex french barrel notes from malolactic fermentation and one year ageing.

In the mouth, freshness and acidity identify the origin of the grapes, elegant and structured, this wine allows foreseeing a long life in the bottle.”

Rui Roboredo Madeira



QUINTA DA PEDRA ESCRITA RESERVA / RED / 2018

Organic wine. / Single Quinta grapes from *Touriga Nacional*, *Sousão* and *Jaen* varieties. / Granitic soil of the Douro Superior, very sandy at an average altitude of 575 meters. / Malolactic fermentation and ageing for one year in french oak barrels.

GRAPES

Touriga Nacional (40%), Sousão (30%), Jaen/Mencia (30%).

ORIGIN

Organic grown grapes under dry farming of Quinta da Pedra Escrita estate, located in Freixo de Numão - Douro Superior, at an average altitude of 575 meters.

The windy and dry soils of the estate are 100% granite, sandy and very poor in nutrients. Here I grew my first vineyard, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times, with very concentrated grapes due the low yields.

VINIFICATION

Hand-picked grapes to small perforated boxes. Full Destemming and crushing, cold maceration, alcoholic maceration during two weeks, malolactic fermentation in french oak barrels.

AGEING

Matured during one year in 300 L french oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2018

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,61

TOTAL ACIDITY
5,3 g/dm³

TOTAL SUGARS
2,8 g/dm³

ALLERGY ADVICE
Contains sulphites

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