



Quinta dos Poços MG XXI 2021

* Available in 0.75 L bottles; 1.5 L. and 3 Liters.

Tipo of Wine: Red.

Year: 2021.

Grapes: Touriga Nacional, Sousão, Tinta Francisca, Donzelinho Tinto and Tinto Cão.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Produção: 4.000 Bottles.

Engarrafamento: Maio 2023.

Clima: Atlântico com influência mediterrânica.

Soil: Schistose.

Winemaker: Eng. Pedro Francisco.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Alcohol Content: 13% Vol.

Vinification: Foot treading in granite basins (lagares) and in stainless steel vats with individual temperature control.

Maturation: 18 months in French oak barrels.

Colour: Deep, with violet tinge.

Aroma: Complex and intense, highlighting the ripe black fruit along with balsamic aromas and spicy notes as a result of its maturation in the oak.

Taste: Firm and concentrated, with balanced acidity, ripe tannins rightly involved in its body and volume.

Aftertaste: Long and persistente.

Pairing: Perfect match with fine meats, game, strong and intense cheeses.

Ideally let breathe for an hour before serving. Serve at a temperature of 17° C.

Longevity: 2040.

