



Quinta dos Poços Colheita 2021

Type of Wine: Red.

Vintage: 2021

Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Production: 10.000 bottles.

Bottling: May 2023.

Climate: Atlantic with Mediterranean influence.

Soil: Schistose.

Winemaker: Eng. Pedro Francisco.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Alcohol Content: 13 % Vol.

Vinification: Made by foot treading in granite presses and in stainless steel vats with individual temperature control.

Maturation: 18 months in stainless steel vats.

Colour: Ruby.

Nose: Ripe red fruits, with some complexity.

Taste: Rich in fruits, with some depth and a good structure of tannins.

Aftertaste: Long.

Pairing: Ideal to accompany meat dishes and pastas. Serve at 16-18°C.
Ideally open an hour before serving.

Longevity: 5 years. After this period, it should be decanted before serving.

