



Quinta dos Poços Grande Reserva 2021

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

Type of Wine: Red.

Vintage: 2021.

Varieties: Tourigas Nacional e Franca, Sousão, Tinta Roriz, Tinta Barroca.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Production: 4.000 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: The grapes went to granite mills for a traditional foot treading.

After treading the masses were passed into stainless steel tanks where fermentation took place, resorting to temperature control and pumping.

Maturation: 18 months in French oak barrels.

Colour: Deep Ruby

Nose: Very ripe red fruits. Reveals notes of spices as well as balsamic aromas.

Very well integrated excellent quality wood.

Taste: In the mouth it is very intense, with great structure, very present tannins, balanced acidity, aromas of very ripe red fruit, spices and floral notes.

Aftertaste: Extremely Long.

Pairing: A perfect match with good meat, game and cheeses with character and intense.

Serve at 17°C. Open 1 hour before serving.

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

