



Quinta dos Poços Reserva 2023

Type of Wine: Red

Vintage: 2023

Grape Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca, and Sousão

Region: Douro

Classification: Douro Denomination of Origin (DOC) Reserva

Production: 6,900 bottles

Bottling: May 2025

Climate: Atlantic with Mediterranean influence

Soil: Schist

Winemaker: António Narciso

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Alcohol Content: 14% vol

Vinification:

Touriga Nacional and Sousão were vinified in granite lagares with traditional foot treading, while the other grape varieties were fermented in stainless steel tanks with individual temperature control and careful maceration.

Ageing: 12 months in French oak barrels.

Color: Deep ruby.

Aroma: Fruity, with hints of red fruit and ripe fruit. Good nuances of sweet and toasted aromas.

Palate: Well-structured and intense, with ripe tannins. Good natural acidity, giving the wine ageing potential.

Finish: Full-bodied with a lively tannic finish, structure, and a good balance between body and acidity.

Food Pairing (Gastronomy)

Ideal with stewed meat dishes, game, or aged cheeses.

Serve at 16–18°C. If possible, open the bottle some time before consumption.

Ageing Potential: 5 years. After this period, the wine should be decanted before serving.

