

QUINTA DO CONVENTO

RED 2018

APPELLATION – DOC DOURO
PRODUCER – KRANEMANN WINE ESTATES
REGION – CIMA-CORGO, DOURO
COUNTRY – PORTUGAL

WINEMAKING Harvested manually into 18kg boxes. Bunches were fully destemmed and grapes went through cold maceration for three days. Temperature controlled alcoholic fermentation in stainless steel lagares for 8 days. After fermentation the wines were in second year french oak barrels for 9 months.

TASTING NOTES Ruby coloured, this wines presents aroma of wild berries with strong hint of esteva flower. On the palate it is a fresh and spiced wine, with fine tannins which grants it a good ageing capacity.

NOTES Store the bottle horizontally. Serve between 16 and 18°C.

TECHNICAL INFORMATION

Climate Mediterranean	Harvest date September 2018	Total acidity 5.8 g/L (tartaric acid)
Soil Mix of schist and granite	Harvesting Manually into 18kg boxes.	pH 3.5
Varieties 33% Touriga Nacional 33% Touriga Franca 33% Tinta Roriz	Ageing 9 months in second year french oak barrels	Production 6660 bottles
Average vineyard age 30 years	Bottling / Launch July 2020 January 2021	Winemakers Diogo Lopes and Maria Susete Melo
	Alcohol 14%	

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	12
Depth (mm)	85	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,470			No. of Boxes / Pallet	96
Gross Weight (kg)	1,22	7,5	720		
Bottle 0.75 L	EAN	5605769052168			
Cardboard Box (6 x 0.75 L)	ITF	45605769052029			

