



QUATRO CASTAS 2014

Philosophy: An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Soil Type: Schist origin, clay-loam structure.

Average age of vines: 17 years.

Grapes Varieties: Touriga Franca, Cabernet Sauvignon, Syrah, Alicante Bouschet.

Vinification: Temperature controlled fermentation (22-25°C) in small stainless steel tanks with robotic plunging and also in rotary fermentation tanks.

Maturation: Aged for 6 months between stainless steel tanks and in French and American oak barrels followed by a further 6 months in bottle before market release.

Bottling: April 2015

Chemical Analyses:

Álcool / Volume: 14,5%

Acidez Total: 6,80 g/l

pH: 3,58

Reducing Sugar: 2,1 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear deep ruby colour.

Aroma: Exuberant red berry fruit aromatics of Touriga Franca with mocha notes from Syrah.

Palate: Dense and compact palate, with bright fruit and integrated toasty oak. Well structured with a long finish.

Ideal Consumption Date: 2015-2021

Formats Available: 750 ml.