



IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS ÚNICO RED 2015

TYPE: Still **CATEGORY:** Icon **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta dos Carvalhais Único is, as its name suggests, a singular wine: a Dão red of exceptional quality that embodies the elegance and richness of the brand. Heir to an ancient wisdom, Quinta dos Carvalhais allies experience with innovation to create incredibly elegant wines with intense, yet delicate, flavours and a personality that is unique to the region.

TASTING NOTES

The delicacy of Quinta dos Carvalhais Único 2015 is expressed in its colour, as well as its aromas. It is a wine with prominent notes of black and wild fruit, resinous nuances, forest aromas, moss, pine, forest floor and incredibly fresh hints of menthol. A faithful reflection of the terroir of Quinta dos Carvalhais, it is powerful and well-defined, with polished tannins and a fresh, elegant and captivating body. This wine's aromatic complexity on the palate is complemented by floral notes that invite a full, delicate, long and persistent finish.

HARVEST YEAR

The start of the harvest year was very rainy. However, winter was cold and dry, and spring was drier than in previous years, occasional rainfall replenishing the water reserves in the soil. A dry summer followed, high temperatures in the day giving way to cold nights. The evolution of the grapes was normal and balanced until maturation; the harvest started a week earlier than in 2014 and produced wines of very high quality.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 88% Touriga Nacional, 6% Alfrocheiro, 6% Field Blend

WINEMAKING

The grapes were harvested by grape variety and plot in 20kg boxes and vinified separately in stainless steel tanks. Alcoholic fermentation took place over roughly 8 days, at an average temperature of 28°C the Touriga Nacional and Alfrocheiro grapes undergoing post-fermentative maceration for a further 8 days.

MATURATION

After alcoholic fermentation, malolactic fermentation took place in stainless steel tanks. This wine then aged in used and new French oak barrels for 18 months. During this maturation period, numerous tests were conducted to monitor the evolution of the different wines. The wine underwent fining and filtration prior to bottling. In order to preserve the highest possible quality, it was bottled without cold stabilisation treatment.

STORE

Like all Dão red wines, this wine has an extended life in the bottle and will easily retain its quality for 10-15 years, if properly stored.

SERVE

Store horizontally in a cool and dry place. Serve at a temperature between 15°C-17°C, decanting the wine after it has reached 4-5 years of age. Once opened, consume the same day although the wine should remain in good condition for some time, if well-stoppered, ideally with a vacuum seal.

ENJOY

This wine is very gastronomic and perfect for mealtimes. Its elegance and freshness give it great versatility and it pairs wonderfully with a variety of dishes including octopus à lagareiro, oven-roasted pork shoulder and creamy rice of pork ribs.

TECHNICAL DETAILS

Alcohol: 14.5% | Total Acidity: 6,1 g/L (tartaric acid) | Sugar: 0,8 g/L | pH: 3,6

NUTRITIONAL INFORMATION

Alcohol: 11.5g/100mL | Sugar: 0.1g/100mL | Energetic value: 88kcal (369 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



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v2. 2018-11-30

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