

QUINTA DO CONVENTO

RED 2013

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

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed with pre-fermentation cold maceration for three days, followed by fermentation in temperature-controlled stainless steel tanks for 10 days and post-fermentation maceration for 5 days. Aged in new French oak barrels for 12 months.

TASTING NOTES This wine is still red in colour with a certain amount of depth; it has an intense and fresh aroma where forest fruits are coupled nicely with the wood in which it was aged, showing a little of the wine's in-bottle evolution and lending it good aromatic complexity. The wine is well-developed on the palate, has soft tannins and an acidity that brings it to life. Its finish is balanced and elegant (tasted on 18 June 2019).

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2013

Total acidity
5.0 g/L (tartaric acid)

Soil
Mix of schist and granite

Harvesting
Manual into 18 kg boxes

pH
3.64

Varieties
Touriga Nacional, Tinta Roriz
and Touriga Franca

Ageing
12 months in
French oak barrels

Production
13 300 bottles

Average vineyard age
30 years

Bottling / Launch
May 2015 | March 2019

Winemakers
Diogo Lopes and
Anselmo Mendes

Alcohol
13.8%

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294			No. Bottles / Box	6
Width (mm)	85			No. of Boxes / Layer	11
Depth (mm)	85			No. of Layers / Pallet	9
Net Weight (kg)	0.470			No. of Boxes / Pallet	99
Gross Weight (kg)					
Bottle 0.75 L	EAN	5605769052012			
Cardboard Box (6 x 0.75 L)	ITF	4605769052029			

