



QUINTA DO ISAAC

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DOURO DOC RED 2013

Life is full of opportunities, and QUINTA DO ISAAC is one of them. Our aim is to produce high quality wines with their own identity, and thus achieve the authentic expression of their terroir through organic farming. We do what we are. 2013 is the second harvest of this wine, which is made only with grapes from our vineyards where we practice organic viticulture and which, from 2016, is certified. The goal was to obtain a purer wine with firm, elegant tannins. The wines produced using organic agriculture compared to conventional agriculture are much more personal, more original, with more character and more expressive of the place where they were born... they are the expression of the terroir.

Vinification: The grapes were harvested by hand during September. After a careful selection, both in the vineyard and in the winery, and after treading in traditional granite presses, the fermentation took place in stainless steel vats with maceration for 45 days. It was then aged for 18 months in 500-litre barrels of new French oak.

Grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão.

Tasting notes: Colour: A very bright, intense ruby.

Aroma: Complex and intense, with ripe black fruit, alongside balsamic aromas and spicy notes, very much in evidence as a result of its ageing in barrels.

In the mouth: Firm and concentrated, with balanced acidity, it has ripe tannins well enveloped in its body and volume. It has a very long and persistent finish, which as a whole points to great longevity.

Ideal date of consumption: 2016-2036

Bottling: In July 2015, 4425 bottles of 750 ml, 20 bottles of 3 litres and 4 bottles of 5 litres were bottled.

Serving suggestion: This is a wine that deserves to be carefully prepared according to the elegance of the moment. Ideally, the bottle should be placed upright the day before and opened two to three hours before being served. After being properly decanted, to separate any natural sediment, it is recommended that it is drunk at a temperature of 17°-18°C.

Suggested food pairing: Roast beef, duck rice, cod dishes, Magret de canard. Cheese suggestions: Camembert, Sainte Albré, Brie.

Winemakers: Duplo PR (Pedro Sequeira, Filipa Pizarro and António Rosas)

