



QUINTA DO ISAAC

QUINTA DO ISAAC DOURO RED 2015

Life is full of opportunities, and **QUINTA DO ISAAC** is one of them. We aim to produce high quality wines with their own identity, and in doing so achieve the authentic expression of their terroir through organic agriculture. We are what we do. 2015 is the third vintage of this wine, which is made solely with grapes from our own vineyards where we practise organic viticulture, which has been certified since 2016. Our aim was to obtain a purer wine with firm, elegant tannins. Wines produced using organic cultivation, as opposed to conventional agriculture, are much more personal, more original, with more character and expression of the place where they were created ... they are the expression of the terroir.

Vinification:

Manual harvesting took place during the month of September. Following careful selection, both in the vineyard and in the winery, and after treading in traditional granite vats, fermentation took place in stainless steel tanks, with maceration for 60 days. Aged for 20 months in 500-litre French oak barrels, of which 50% were new, 25% were second year use and 25% were third year use.

Grape varieties:

Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão.

Tasting note:

Colour Intense, very vivid ruby colour. Complex and intense aroma, dominated by ripe black fruit, combined with balsamic aromas and spice notes from its aging in barrel. Firm and concentrated palate, with balanced acidity, and ripe tannins well wrapped in its body and volume. It has a very long, persistent finish which, taken overall, holds out the promise of great longevity.

Bottling:

In May 2017, 4922 750-ml bottles, 3 12-litre bottles, 2 15-litre bottles and 3 18-litre bottles were bottled.

Serving suggestion:

Recommended serving temperature: 16-17°C.

Ideal for accompanying:

Roast beef, duck rice, salt cod dishes, magret de canard. Suggestions for cheeses: Camembert, Sainte Albré, Brie.

Enologist: Pedro Sequeira

