



Símbolo 2017

DOC DOURO

With the best grapes sourced from our wine estate in Cima Corgo, this wine is vinified at Quinta das Quartas (Régua), and it intends to materialize the philosophy of its name: to be a Símbolo (the Portuguese word for symbol) of its origin

Serving Tips: It is ideally suited to all meat (roasted lamb, dry-aged meats, wild game meat) and a variety of cheeses. Serve at 18°C/64°F

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo)

GRAPE VARIETIES:

100% Old Vines

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation with pumping over and extended maceration

AGING:

Matured in new french "Allier" oak casks (300 liters) for 18 months, followed by 12 months of fining period in bottle

DATE OF BOTTLING:

2020

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Full red

AROMA:

Intense, complex with spicy and jam notes

PALATE:

Rich, full-bodied with well-integrated acidity. Spicy notes, ripe fruit in a long-lasting finish

AWARDS

94 points Wine Enthusiast
93+ points Robert Parker

ANALYSIS

ALCOHOL:

14,20 % VOL.

REDUCING SUGAR:

0,60 g/L

TOTAL ACIDITY:

5.400 g/L as Tartaric Acid

PH:

3,61

LOGISTICAL INFORMATION (CS3)

DIMENSIONS (W X L X H):

(cm) 16,00 x 23,80 x 33,50

WEIGHT (GROSS/NET):

(Kg) 6,30 / 2,30

VOLUME:

(cm) 2,25

PALETTE (LAYERS / BOXES PER LAYER):

8/10

EAN:

5601085003761

TARIFF CODE:

2204216990

ITF:

85601085003767