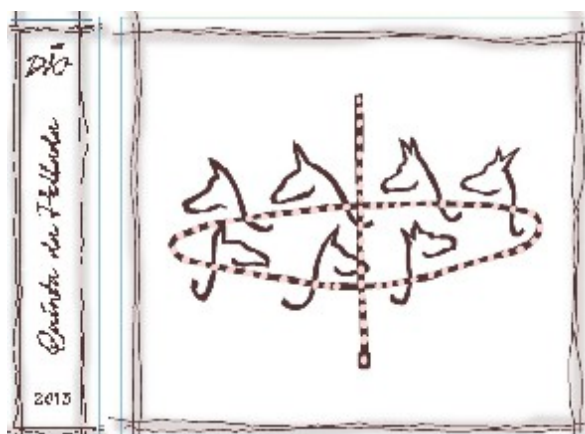


Quinta da Pellada Carrocel red 2018

Tasting Notes:

Has a beautiful ruby color. The aroma is full of character with violets. The palate is firm, supported by a good acidity and elegant tannic structure, reflecting the sandy granite terroir, which enlivens the aromas and emphasises the freshness and elegance of the Touriga Nacional. Very fresh with pure fruit flavor and mineral earthy notes.



Soil: Granite subsoil with a consistence sandy basis

Vineyards: Vines with 85 years, with 5000 feet per hectare, located at 500 m.

Grape Varieties: Old clones of Touriga Nacional from parcel 5 of Quinta da Pellada. This parcel is facing south to Serra da Estrela Mountain.

Process:

2018 was a fresh year until August, with the fresher July in sec. XXI. The grape maturation was about 3 weeks behind 2017. In the early days of August there was a sharp rise in temperature with 4th of August being the hottest day of the 21st century (to date). The ripening of the grapes continued slowly during the month of September. Due to the imposed water stress, the plants originated juices with low alcohol content and good phenolic maturation, with a lot of complexity and minerality.

The harvest occurred in September, the grapes were carefully transported to the cellar, where they were vinified respecting its whole nature.

Technical Information:

Alcohol: 13,2 % vol.

Total Acidity: 6,03 g/dm³ tartaric acid

pH: 3,71

Free SO₂ at bottling: 28 mg/dm³

Total SO₂ at bottling: 60 mg/dm³