

Wine

QUINTA DOS SENTIDOS 2017



APPELLATION IGP Vinho Regional Algarve

VARIETIES 66% Touriga Nacional
17% Tinta Caiada
10% Syrah
7% Aragonez

ALCOHOL 15% Vol.

KEY DATES

Bottled	Jan 2019
Released	Jan 2021
Drink date	2021 - 2032

PRODUCTION 750 ml / 1886 Garrafas
1500 ml / 80 Garrafas



RP 90+

“Softer, fruitier and creamier than the 2018 Tato, [...] fine structure and the fruit occasionally pops up. If you can manage it, this needs a couple of years in the cellar too, even though it seems more approachable than the Tato.” [Mark Squires, Dec 2020]

IDENTITY

The flagship of the Quinta! A boutique wine that will appeal to all your senses. A powerful, mainly Touriga Nacional based blend of the highest quality, only produced in exceptional years.

TASTING NOTES

Deep, impenetrable red with purple edges. Intense and complex, scents of violets, wild berries, black tea, pepper, smoke and vanilla. Powerful and strong with solid tannins, with juicy and seductive blueberry fruit. Rich in extract with plenty of creaminess and volume and an endless, aromatic finish. A wine for special moments!

SERVICE & PAIRING

Serve at 15 – 17°C. Decant or open the bottle a few hours before drinking to release the full aromatic potential. Goes well with red meat, game, risotto, or just by itself.

VINIFICATION & AGEING

Grown on the barren, stony, red soils of the Quinta. Vines with strong yield reduction, grapes harvested by hand and carefully selected. Fermentation in small, open steel tanks with manual immersion of the cap. 24 months maturation in French oak barrels, thereof 40% new. A handcrafted wine, unfinned and unfiltered.

