

Wine

QUINTA DOS SENTIDOS 2018



APPELLATION IGP Vinho Regional Algarve

VARIETIES 100% Touriga Nacional

ALCOHOL 16.5% Vol.

KEY DATES

Bottled	Jan 2021
Released	Jan 2023
Drink date	2023 - 2034

PRODUCTION 750 ml / 1090 Bottles
1500 ml / 47 Bottles

IDENTITY

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

TASTING NOTES

Very dark colour. Clean and intense in the nose, scents of figs, violets, cedar wood, tobacco and smoke. Excellent finesse and elegant structure. Very creamy and opulent, soft, mild in acidity, ripe tannins, very long lasting, ending with chocolate and roasted notes. 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 75% new. A handcrafted wine, unfiltered and unfiltered.

