



QUINTA DO SOBREIRO DE CIMA

ÚNICO

QUINTA DO SOBREIRO DE CIMA ÚNICO 2015 TRÁS-OS-MONTES DOC



RED Wine / Único
SINGLE HARVEST 2015
REGION Trás-os-Montes DOC



GRAPES
Touriga-Nacional (60%), Trincadeira (30%), Bastardo (10%).

WINEMAKER Luís Cortinhas



ORIGIN
Schist soils from Quinta do Sobreiro de Cima, with predominant south exposure.



VINIFICATION AND MATURATION
Manual harvest to small perforated crates. Reception with immediate destemming and crushing. Fermentation in stainless steel tanks, with tanning at a controlled temperature of around 23°C. Prolonged maceration and malolactic conversion in oak wood. Maturation for 12 months in french and american oak wood, with final tuning in bottle.



THE HARVEST OF 2015
The harvest of 2015 was historic for Quinta do Sobreiro de Cima, reaching the unique level of great harvests. A very cold Winter in Trás-os-Montes was followed by an abnormal hot Spring, whereas the Summer didn't experience excess of heat, despite some spikes in temperature. The year was, in general, quite dry, but the relatively mild temperatures in Summer, plus the constancy of the cold nights near the harvest season, allowed for a progressive and balanced ripening of the grapes in the different areas of the Estate, with the vegetative cycle ending in perfect conditions. For this blend, the best french and american oak barrels were selected for the maturation period of 12 months, with final tuning in bottle.

The Quinta do Sobreiro Vinho Único is an intense and yet balanced wine, of great aromatic complexity, good volume in the palate and a long finish. It is a wine great aging potential.



TRY IT WITH...
This is a special wine, therefore it needs to be saved for great moments, accompanied by intense and flavorful dishes. Serve at a temperature of 17°C.



ANALYTIC DATA
Alcohol 16% | pH 3,86 | Total acidity 5,73 g/L | Total sugar <0,6 g/L

EAN 560 1022 00137 9



PACKAGE
Wood box 1 bottle

