

## QUATRO CASTAS

RED 2016

**Regional Alentejano**

**Concept:** An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

**Harvest Year:** Spring had lower temperatures and higher humidity than in previous years – ideal climatic conditions for fungal diseases in the vines, implying increased care to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvest took place about 10 days later than usual. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

**Viticulture:**

Soil Type: Clay loam soil with schistous stone.  
Average age of vines: 15 years.

**Grape Varieties:** Touriga Nacional, Touriga Franca, Syrah, Petit Verdot.

**Vinification:** Fermentation with temperature control (22-25°C) in marble *lagares* with foot treading, cement and stainless steel tanks.

**Maturation:** Aged for 6 months in cement tanks and french oak barrels, followed by 6 months in bottle before market release.

**Bottling:** April 2017.

**Chemical Analyses:**

Alcohol: 14,5%  
Total Acidity: 6,4 g/l  
pH: 3,6  
Reducing Sugar: 1,9 g/l

**Formats Available:** 750 ml

**Wine Makers:** David Baverstock and Sandra Alves.

**Colour:** Clear, deep ruby.

**Aroma:** Touriga Nacional provides floral notes combined with the black berries of Touriga Franca. Complex and elegant, jammy and slightly spicy, with hints of black pepper.

**Palate:** Touriga Franca lends texture, while Syrah offers firmness and structure complemented by the long, intense aftertaste of Petit Verdot.

