



## **Quinta da Costa do Pinhão**

**2015 Gradual**

**Region:** Pinhão, Douro

**Soil:** Schist

**Elevation:** 300-450m

**Vinifera:** Touriga

Nacional, Touriga

Franca & Tinta Roriz

**Winemaker:** Luis

Seabra

**Production:** 9,000 bottles

**Vineyard** Approximately 40 years old vines, co-planted and in equal quantities spread

throughout 24 hectares of family owned fruit in the Cima-Corgo region. This Seventh Generation Estate is famous for producing some of the highest quality Port grapes that are still sold to the historic Port houses to this day.

### **Production**

Hand harvest at the beginning of September, native yeast, spontaneous fermentation in traditional schist lagars, foot pressed using 40% whole cluster and the rest in stainless steel tanks with 30% whole cluster. The wine then finishes the malolactic fermentation in French oak where it rests to age for 12 months.

**Vintage:** 2015 was a year defined by a cold and dry winter that turned into a very hot, dry spring and summer. (40% less rainfall on a 20-year average) Here, the region is dry like the Sahara Desert and the vines adapt greatly to the lack of rainfall, by producing lower yields and high concentration. 2015 had some intense late summer heat, but cool August nights and some freshness during harvest retained acidity in the bunches. A vintage to age 5-10 years.

**Wine:** A truly full flavored, dense in texture, blue in fruit rich wine that is insanely pleasurable and balanced. Incredible depth of violet and dried purple flowers, forest fruits from the forest floor, blueberry compote, and medicinal herbs. Bright and blue.