

# QUINTA DA COSTA

**GRADUAL B-side** | Douro DOC red

vintage | **2020**

it was a vintage with a monthly rainfall within average values. a hot February awakens the plants from their slumber to an early budbreak and consequently an early flowering. the period between January and the first half of September is the hottest on record. this effect is exacerbated by heat waves in June, August and September. refreshing rain fall in August is followed by an extreme temperature peak, which further accelerated the ripening of the grapes and, in a very rare effect, synchronized the maturation of very different varieties and plots. this phenomenon created enormous pressure on both the field and winery teams. it was necessary to simultaneously harvest and process large amounts of grapes with disproportionate and scarce human, technological and logistical resources. 2020 was a challenging cycle for the vineyard and the winegrowers.

soils | mica-schist loam soil

altitude | 300 to 400m

vineyards' age | grapes from very old vineyards cofermented with grapes from young vines.

vines per Ha | 4500

varietals | mistura de castas em vinha velha, tinto cão, tinta Francisca, touriga nacional, touriga franca, tinta roriz

harvest date | 28th of August

type of harvest | hand picked to 23kg baskets

vinification | partial destemming. fermented in lagar. spontaneous start of the fermentation with the indigenous yeasts. one year of aging in 225l used french oak barrels followed by two years in stainless steel vats.

bottling | 2nd of February 2024

formats 0,75l | 6687

tasting notes | a very tasty blend of old vineyard complexity and the fruity and herbal liveliness of the young vines. this wine sets himself apart from the other offerings of Costa, a unique cuvée.

Alcohol | 13,3%

total acidity | 6,0g tartaric ac./dm<sup>3</sup>

volatile acidity | 0,96g acetic ac./dm<sup>3</sup>

pH | 3,71

residual sugar | <0,6g/dm<sup>3</sup>

calorie count | 78Kcal/100ml

total SO<sub>2</sub> | 102mg/dm<sup>3</sup>

produced and bottled at | Quinta da Costa do Pinhão  
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