

Quinta D'Aguieira Red 2020

Producer Aveleda SA

Region Bairrada | **Designation of Origin** DOC Bairrada | **Country of Origin** Portugal

Grape Varieties 100% Touriga Nacional

Soil River alluvial deposits | **Subsoil** Rolled pebbles, coarse sand, and some clay

Bottle Date September 2022 | **Quantities** 3148 bottles

Alcohol 14,5% Vol. | **Total Sugar** < 2 g/l

Total Acidity 5,6 g/l | **pH** 3.6

Head Winemaker Diogo Campilho | **Oenologist** Rui Viana | **Wine Consultant** Valérie Lavigne

Harvest 2020

The viticultural year 2019/2020 in the Bairrada Region was marked by significant challenges. The winter was rainy and mild, leading to a slightly early bud break. Favorable conditions for humidity-related diseases such as mildew and oidium made the spring challenging, but a rigorous treatment plan prevented production losses. The pandemic heightened pressure, but the vineyards remained healthy due to winter water reserves. Elevated temperatures in August hastened ripening, resulting in an early and efficient harvest. Qualitative practices, like early leaf removal, were intensified. Harvesting began with white grape varieties, especially Fernão Pires, on September 11, followed by reds on September 14. It proceeded smoothly, conducted parcel by parcel, respecting the microterroirs of Quinta D'Aguieira to achieve optimal ripeness for different grape varieties.

Terroir

Located in Águeda, northeast of the Bairrada region, Quinta D'Aguieira presents an incredible mosaic of micro-terroirs, painted across 21 hectares. With the particularity of having originated on the riverbed thousands of years ago, the soils of Quinta D'Aguieira are alluvial deposits, and the subsoils consist of rounded pebbles, coarse sand, and some clay. These soils are at the foundation of everything, and extensive studies were conducted over the years to fully comprehend how to extract their maximum potential from the grape varieties planted there.

Vinification

The finest grapes are carefully selected and hand-picked. After the foot treading, a cold maceration takes place in stainless steel tanks and the wine undergoes fermentation at controlled temperatures. Afterwards, a hot maceration is carried out at 32°C, for 2 to 3 weeks. Before being bottled, the wine ages for a year in new french oak barrels.

Tasting Notes

Color It has an intense burgundy color.

Aroma On the nose, complex aromas of ripe red fruits, such as blackberries and raspberries combine perfectly with the subtle notes of spices and vanilla, a result of a 12-month aging process.

Taste On the palate, it is intense, with prominent red fruits and persistent tannins that stand out. It is an elegant wine with a balanced acidity and an elegant and long-lasting finish.

Awards

Quinta D'Aguieira Red 2017

- 94 points | Wine Enthusiast



Drink responsibly.

Food Pairings:

The intense aromas and fruity notes of this wine pair perfectly with refined and complex dishes such as roasted lamb with wild mushrooms and beetroot risotto, where the subtle hints of spices and vanilla from the barrel aging add layers of complexity. Another suggestion is Roquefort cheese, which has an intense flavor and creamy texture, accompanied by caramelized figs drizzled with truffled honey. It's a simple yet sophisticated combination of salty, sweet, and earthy flavors that will balance the wine's tannins, prolonging the gastronomic experience and leaving a lasting impression.

Recommendations:

- . Serve between 16° e 18°C
- . Store in cool place, away from light
- . Best before 5 to 20 years after bottling

Bottle 750 ml

Bottle Model Bordalesa Imperial

Seal Cork

Wooden Box 3x750ml

More info:

