

RAPARIGA DA QUINTA COLHEITA SELECCIONADA 2024



HARVEST

Mediterranean-Continental climate. Autumn and winter were milder and rainy. Spring remained mild with high rainfall, followed by a dry summer with moderate temperatures.

VITICULTURE

Soils: Granitic in nature, with a loam-clay structure.

Vineyard area: 20 hectares

Grape varieties: Aragonez 46%, Alicante Bouschet 45% and Cabernet Sauvignon 9%

OENOLOGY

The vinification process began with gentle pressing of destemmed grapes followed by fermentation in stainless steel vats at strictly regulated temperatures. Following fermentation, the wine benefited from contact with fine lees to develop volume. The final stage involved six months of ageing in second-use 300L French oak barrels, ensuring a harmonious balance between fruit and wood.

ANALYTICAL PARAMETERS

Alcohol: 13.5 %, Volatile acidity: 0.64 g/L

Total acidity: 5.2 g/L pH: 3.62 Total sugars: 0.5 g/L

TASTING NOTES

The wine displays an intense violet colour. The nose features notes of red fruits and spices. On the palate, it focuses on fruit purity with a medium body and soft tannins, providing structure for ageing. The texture is velvety with balanced acidity, leading to a savoury finish with notes of cappuccino.

Food pairing: Ideal with traditional Mediterranean cuisine, meat dishes, and pasta with rich sauces.

SERVING SUGGESTION

16-18°C

PRESS

2014, 2015, 2016, 2018 WE 90pts | 2017, 2018 WA 88 pts | 2017 IWC Gold Medal

