

# QUINTA DO PESSEGUIERO

## ORIGINS 2012

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### WINEMAKER

João Nicolau de Almeida

### WINERY

Quinta Do Pessegueiro

### APPELLATION

Douro

### REGION

Douro, Portugal

### GRAPE VARIETAL

Touriga Nacional 45% - Touriga Franca 35% - Vinhas velhas 20%

### HISTORY

Originally a leader in children's fashion, Roger Zannier is now involved in several wine-making regions in Portugal, and more recently in France. Roger Zannier had often gone to Portugal for business and it was during this time he discovered the Quinta Do Pessegueiro domain and immediately fell in love with the incredible Douro region.

In 1991, he bought the domain and planted vineyards. Over time, the domain expanded to three plots in the Douro region. Family is important to Zannier which is why he chose his Burgundian son-in-law, Marc Monrose, as his successor.

### VINTAGE

The wine-growing year 2012 was characterized by a lack of rain in the winter leading the vines to start their growth cycle with a soil water content close to zero. In the spring, temperatures were mild and the rain that fell was not enough to replace the soil water. As a result of these factors, the vegetative development of the vines has been rather weak and resulted in a low yield with small berries. The September harvest provided fresh and concentrated grapes.

### WINE-MAKING

Following the harvest, the grapes are moved directly to the cellar in 25-kilogram cases. After a 12-hour stay in the cold room, they were destemmed, partially pressed and moved by gravity to fermentation vats. The vinification was made in wood and stainless steel vats. Throughout the whole process, the grapes were softly moved without the use of pumps.

### AGEING

The wine was aged for 12 months in French and Austrian oak casks followed by 7 months in concrete vats.

### STYLE

**Eye:** Intense red ruby color.

**Nose:** Subtle aromas of vanilla, mint, ripe mango and a little resin.

**Palate:** Fresh attack in the mouth with hints of chocolate and black tea. It has a lingering finish and the capacity to evolve in the bottle.

### TECHNICALS

Alcohol: 13%

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