

95 pts & Best
Douro Red



QUINTA DO PESSEQUEIRO

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WINEMAKER	João Nicolau de Almeida
WINERY	Quinta Do Pessegueiro
APPELLATION	Douro
REGION	Douro, Portugal
GRAPE VARIETAL	Touriga Nacional - Touriga Franca - Tinta Amarela - Tinta Roriz - Tinta Borroca - Rufete

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 2013-14 was characterized by a dry winter, followed by a hot spring. Despite the fact that the climate was very changeable, the summer was generally fresh, allowing a balanced ripening of the grapes.

WINEMAKING The harvest took place in September. The grapes were transported in 25-kilogram cases to the winery. They were stored for 12 hours in a cold room, thereafter being de-stemmed, partially crushed and taken by gravity to the fermentation tanks. During the winemaking and aging process, the wine was moved by gravity and without the use of pumps.

AGING The wine was aged for 16 months in 225 L barrels and 600 L casks made of French, Austrian and German oak.

STYLE Wine with a fresh and profound aroma with predominance of red fruits like cherries. Smooth in the mouth, it causes an explosion of spicy and fruity flavors that brings us to the strength of Douro.

FOOD PAIRING "Trasmontano" leg of lamb, duck rice, wild boar stew, cod with corn bread.

TECHNICALS Alcohol: 14% - Total acidity: 5.2 g/l - PH: 3.64
Residual sugar: <2 g/l
Serving Temperature: 16-18°C

