

# QUINTA DO PESSEGUEIRO

## PORTO LBV 2014



<b>WINEMAKER</b>	João Nicolau de Almeida
<b>WINERY</b>	Quinta Do Pessegueiro
<b>APPELLATION</b>	Porto
<b>REGION</b>	Douro, Portugal
<b>GRAPE VARIETAL</b>	55% Touriga Nacional – 45% Touriga Franca

**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 domaine and immediately fell in love with the incredible Douro region.

In 1991, he bought the domaine and planted vineyards. Over time, the domaine 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.

**TERROIR** The schist soil is very deep rooted into the soil and can collect nutrients and water from far in the ground. The grapes come from 40 year-old vines: 1.7 acres (0.7 hectares) of Touriga Nacional, and 1.24 acres (0.5 hectare) of Touriga Franca. Organic farming methods. Yield 4,000 plants per hectare.

**VINTAGE** The wine growing year 2014 was characterized by a dry winter followed by a hot spring. Despite the fact that the climate was very changeable, the summer was generally cool, allowing a balanced ripening of the grapes.

**WINEMAKING** Harvest began on September 25<sup>th</sup>. After manual harvesting into 25-kilogram cases, the grapes are stored in a cold room for 12 hours. The winemaking process involves the grapes being trodden for 5 days. During aging and until bottling, this wine was not subject to any type of filtration or other treatment. Bottled in June 2018.

**AGEING** The wine was aged for 4 years in tanks.

**STYLE** ***Eye:*** Intense ruby color. ***Nose:*** Has a complex aroma, including aromas of woodland, gum rockrose, and red fruits such as blueberries and cherries. ***Palate:*** Has good volume, plenty of fruit, and marked by tannins with a dry finish.

**TECHNICALS** Alcohol: 19%, Total Acidity: 4.66 g/l, PH: 3.76, Residual Sugar: 79 g/l

**PRODUCTION** 606 cases

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