

90 pts



QUINTA DO PESSEGUIERO

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WINEMAKER João Nicolau de Almeida
WINERY Quinta Do Pessegueiro
APPELLATION DOC Douro
REGION Douro, Portugal
GRAPE VARIETIES 40% Vinhas Velhas – 40% Touriga Nacional – 20% 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 45 and 80-year-old vines: 4.94 acres (2 hectares) of Vinhas Velhas, 4.94 acres (2 hectares) of Touriga Nacional, and 2.47 acres (1 hectare) of Touriga Franca. Organic farming methods. Vine density: 2,024 plants/ acre (5,000 plants / hectare). Yield: 2.0 tons / acre (27 HI / hectare).

VINTAGE In the Douro region, the 2016 wine began with a dry and mild winter. It was followed by a very rainy and cold spring. These conditions made it very difficult to control grapevine diseases, especially mildew, as well as to control the undergrowth. A lot of hard work was put in that year, and it wasn't easy to maintain control of the vineyard for long enough to allow the grapes to mature. The summer, however, was very hot and dry. Fortunately, the soil had reserves of spring rains, allowing for the grapes to ripen evenly.

WINEMAKING The manual harvest took place on September 15th. The grapes were transported in 25-kilogram cases to the winery. The vinification was carried out by foot trodden where complete fermentation took place with indigenous yeast.

AGING The wine was aged for 12 months in 225L casks and 600L French, Austrian, and German oak barrels.

STYLE Bright ruby color wine, with aromas of tea, chocolate and spices. In the mouth, shows freshness, notes of forest and very dry tannins. A long persistent finish.

TECHNICALS Alcohol: 14.5%, Total acidity: 5.5 g/l, PH: 3.69, Residual sugar: <2 g/l
Serving Temperature: 16-18°C. When to Drink: 2020-2033

PRODUCTION 2,200 cases

Imported and distributed by **COGNAC one**

