



QUINTA DO PESSEGUEIRO ORIGINS 2015

WINEMAKER João Nicolau de Almeida
WINERY Quinta Do Pessegueiro
APPELLATION Douro
REGION Douro, Portugal
GRAPE VARIETIES 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 25/30 years old vines are growing on a schist soil typical of the Douro region. There are 10 acres (4.2 hectares) of Touriga Nacional and 8 acres (3.3 ha) of Touriga Franca in the vineyards. The vine density is 2,025 vines/ acres (5,000 vines/ha) with a yield of 2.59 tons/ acre (35 hl/ ha).



VINTAGE The 2015 wine year in the Douro region was warm and dry. However, the vines had to get their reserves of accumulated water from the previous year, thus maintaining the leaves green, hence protecting the grapes from the sun. It was a year of great balanced maturation, resulting in high-quality grape musts.

WINE-MAKING Following the September 15th harvest, the grapes are carried via 22kg cases directly to the cellar. After a 12-hour stay in cold storage, they were carried by gravity to fermentation tanks. The vinification was done in wooden tanks and stainless steel vats.



AGING The wine was aged for 12 months in oak tanks followed by 8 months in concrete vats.

STYLE An intense ruby color with aromas of red fruits such as strawberries and raspberries alongside balsamic notes. On the palate, the Origins Red shows elegant tannins, a great freshness, and some spices. A very fascinating wine.

FOOD PAIRING Rack of venison with chestnuts, cod pie, paella.

TECHNICALS Alcohol: 13.5%, Total Acidity: 4.8 g/l, Residual Sugar: <2g/l, PH: 3.71

PRODUCTION 3,278 cases



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