

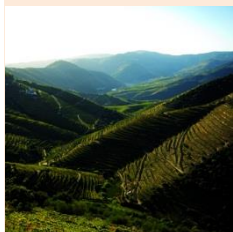


# QUINTA DO PESSEQUEIRO

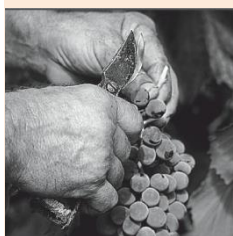
## ORIGINS 2016

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**WINEMAKER** João Nicolau de Almeida  
**WINERY** Quinta Do Pessegueiro  
**APPELLATION** Douro  
**REGION** Douro, Portugal  
**GRAPE VARIETIES** 50% Touriga Nacional – 50% 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** 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. The summer, however, was very hot and dry. Fortunately, the soil had reserves of spring rains, allowing for the grapes to ripen evenly.



**WINE-MAKING** Harvest took place in September. The grapes were transported in 22 kg boxes to the winery. They were kept in cold storage for 12 hours, then carried by gravity to the fermentation tanks. Vinification was done in stainless-steel vats. The wine was then aged in stainless steel vats and in oak tanks for 10 months. The Wine was bottled in May 2018.

**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

