

QUINTA DO PESSEGUEIRO

PORTO LBV 2017



WINEMAKER	João Nicolau de Almeida
WINERY	Quinta Do Pessegueiro
APPELLATION	Porto
REGION	Douro, Portugal
GRAPE VARIETAL	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 2017 was extremely warm and dry. Due to this, the vegetative cycle began prematurely, for which reason this harvest was one of the earliest in the history of the Douro Region. Harvest also took place at a very fast pace, water restriction and the high temperatures felt during maturation, led to an increase in sugar concentration in such a short amount of time leading to the need for a harvest as quickly as possible. There was a lower volume of production, but concentration was great.

WINEMAKING The grapes come from two plots of 40-year-old vines. After manual harvesting into 22Kg crates, the grapes were stored in a cold chamber for 12h. Vinification was carried out with foot treading in the winery for 5 days. The wine was not filtered. Bottled in June 2021.

AGEING The wine was aged for 4 years in tanks.

STYLE Bright ruby color, very fresh aroma of raspberries and cherries. In the mouth, it is robust and intense, ending with a very dry finish.

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

PRODUCTION 606 cases

