



QUINTA DAS TECEDERAS RESERVA 2013

A traditional Douro field blend harvested from Quinta das Tecedeiras' old vines, and then reinforced with selected varietals from newer vines, this Reserva 2013 speaks volumes of the region's capacity to produce great wines of heft and balance. All the Douro's big six grapes - Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão are here plus countless others that the farmers of this ancient region have traditionally planted in a rich, viticultural tapestry along the riverside terraces.

TERROIR

Somewhat different from their neighbours, Quinta das Tecedeiras' vineyards are mostly planted at low altitude starting from beach level along the banks of the river and they slope gradually up to around 190m altitude.

The north- and west-facing terraces permit a gradual ripening of the grapes that produces a great concentration of aromas and flavors in the wines. This Reserva undergoes long maceration and fermentation at 26°C. It is aged for over one year in French oak casks and then spends another year in bottle before heading to market.

VINIFICATION

Long maceration. Fermentation at 26°C. Aged for at least 10 months in French oak barrels. Excellent ageing potential.

TASTING NOTES

Intense ruby **color** with hints of violet.

On the nose, Notes of violet, wild berries and dried plums on the nose.

A very expressive wine, full-bodied, with solid tannins and hints of toast from the French oak. A floral component is always present, accompanied by delicate notes of black fruit, vanilla and a mineral freshness; Long, persistent finish

Good aging capacity.

FROM CELLAR TO TABLE

Best with roasts, stews and other hearty meat or game dishes, or with more forceful vegetarian dishes such as mushroom risotto or older, riper cheeses.

The 2013 Reserva is an oldvines field blend aged for one year in French oak (20% new, 60% second year, 20% third year). It comes in at 13.6% alcohol. The oak treatment sounds relatively modest, but this is wash in oak nuances just now. That said, it has a lot going for it. The midpalate shows beautiful finesse. It has a controlled backbone and reasonable solidity. I suspect this can age long enough to pull in some oak. It should be a lot better this time next year. It eventually began to drink well, showing precision and refinement.

Mark Squires, eRobertParker.com #225 - Jun 2016

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POINTS



Winemaker: Carlos Lucas

Alcohol: 13,6%vol. - **Total Acidity:** 5,2g/l - **pH:** 3,64 - **Residual Sugar:** <0,6g/l - **Total Sulfur Dioxide:** 44 mg/L

Available in bottles of 0,75 Lt. - 1,5 Lts. - 3 Lts.

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