

QUINTA DE PANCAS

QUINTA DE PANCAS GRANDE RESERVA RED 2013



APPELLATION

Regional Lisboa

GRAPE VARIETIES

50% Touriga Nacional, 30% Alicante Bouschet, 20% Petit Verdot

TASTING NOTES

Intense garnet coloured with complex and elegant aromas. Earthy and mineral notes, with hints of spices give it great personality. On the palate it reveals structured and fresh, with intense and silky tannins. Long and persistent after-taste promising a good ageing potential.

VINEYARD

The grapes in this wine came exclusively from Quinta de Pancas's vineyards, located in Alenquer. These vineyards are located in a chain of hills and valleys, protected by the Serra de Montejunto. Soils are fine textured neutral clay-calcareous. The climate is Mediterranean with Atlantic influence. The Alicante Bouschet grape variety comes from plot 19, the Touriga Nacional from plot 1 and the Petit Verdot comes from plot 23.

2013 VINTAGE REPORT

Winter was marked by heavy rains and low temperatures resulting in a delay in the vegetative cycle of the vines, but that did not condition sprouting nor flowering. Touriga Nacional and Alicante Bouschet was harvested before the heavy rains that occurred in September, lending the wine a more pronounced acidity. The thermal amplitudes registered between cool nights and warm days resulted in high quality grapes.

WINEMAKING

The grapes were handled separately after a short cold maceration. Fermented at a controlled temperature of 28 °C for 8 days, with a daily regimen of "delestage" and manual pumping. Malolactic fermentation was done in stainless steel vats, except for the Touriga Nacional batch, which took place in French oak barrels. After the malolactic fermentation the Alicante Bouschet stayed in "cuvaissou" for 2 months in stainless steel vats. The final blend was made after a qualitative selection, confirmed by several tasting tests. The wines aged in French oak barrels (100% new) for 24 months.

SERVING SUGGESTIONS

Pairs with elaborate dishes, especially game and roasted meats. Serve at 18 °C.

ANALYSIS

Alcohol 15%
Total Acidity 5,82 g/l
pH 3,60
Sugar 1,7 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 3 x 75 CL	1,3 Kg	4,4 Kg	360	120	548 kg	560 2166 030041	356 02166 03004 2