

QUINTA DE PANCAS

QUINTA DE PANCAS RESERVA RED 2014



APPELLATION

IG Lisboa

GRAPE VARIETIES

50 % Cabernet Sauvignon; 30% Alicante Bouschet; 20% Syrah

TASTING NOTES

Deep ruby colour with complex and intense aroma of black fruits and spicy notes (pepper and tobacco). Revealing a great structure, with vibrant acidity and firm tannins. Long and persistent after-taste confirmed by the aromatic notes.

VINEYARD

The grapes that origin this wine came from the vineyards of Quinta de Pancas located in Alenquer. The vineyards are spread on a chain of hills and valleys protected by "Montejunto" mountains. The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence. The Touriga Nacional grapes came from the plot 1, the Alicante Bouschet came from the plot 19 and the Cabernet Sauvignon variety came from plot 6. These plots are facing northeast with NS orientation, which implies a lower sun exposure, translating into slower maturation and fresher wines.

2014 VINTAGE REPORT

The 2014 experienced a rainy winter with mild temperatures, except in December when the minimum was below the average of previous years. During spring and summer, the moderate temperatures resulted in a slower maturation which benefited the grape's acidity. The harvest began on 8 September, with a two week delay (compared to previous years).

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. These wines batches matured in barrels for 20 months (50% new). The final blend was prepared after a qualitative selection, confirmed by several tasting tests.

SERVING SUGGESTIONS

The perfect harmony for roasts, elaborate meat dishes and intensely flavoured cheeses. Serve between 16-18 °C.

ANALYSIS

Alcohol 14%
Total Acidity 6,00 g/l
pH 3,62
Sugar 0,6 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 6 x 75 CL	1,3 5Kg	8,5 Kg	528	88	760 Kg	560 2166 30027	2 560 2166030024