

<https://www.portugalvineyards.com/en/wines/5016-quinta-do-coa-red-2013.html>



## Quinta do Coa Red 2013

Organic grapes from one of the oldest estates in the Upper Douro, on the edge of the Côa river. Aroma with notes of berries and spices, with a long, elegant finish and hints of liquorice.

**OUR PRICE: 9,85 €**

**Region:** Douro

**Type:** Red Wine

**Alcohol:** 14,5%

**Bottle Size:** 750 ml

**Grape Variety:** Tinta Roriz, Touriga Franca, Touriga Nacional

**Winemaker:** Rui Madeira

**Year:** 2013

### Winemaking:

In the Winery of the Quinta das Marvalhas, with the latest technology and complete control of temperature, where the table of choice eliminated manual clusters that were not in perfect condition, fermented grapes that arrived at the winery in small boxes perforated destemmed, followed by crushing and mild heat shock, followed by a long period of maceration prefermentation cold-mill for about 24 to 48 hours, after which the bodies were transferred to fermentation vats wide and low, where fermented for about 10 days at temperatures between 24 and 26 ° C. Malolactic fermentation occurred naturally, it was concluded in late December, part of the wine made this fermentation wood used. Ageing for 8 months in new and used French oak barrels.

### Grape Varieties:

Tinta Roriz, Touriga Franca, Touriga Nacional

### Tasting Notes:

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### Store and Serve Advices:

Serve at a temperature between 16-17°C.

### Food Pairing:

Enjoy this wine with traditional Portuguese cuisine, meat, baked fish, smoked meats, as well as seasoned dishes. Excellent with curries.

### Reviews and Awards:

. Silver medal Concours Mondial de Bruxelles 2014 (2011).

*Safra 2011. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11 2015.*