



ALT WINES

MONARKIA das MARIAS 2015

DOC DOURO TINTO



GRAPE VARIETIES:

Tinta Roriz (45%), Touriga Franca (30%) e Touriga Nacional (25%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date

From 14th till 30th September.

Yield: 5,5 ton/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel with maceration at 24-26°C.

Ageing:

It has aged for 9 months in new and used French oak barrels.

WINE ANALYSIS: REG. 19316

Alc. on Label: 14,00%

Álcool on Wine: 14,10%

Residual Sugar: 0,6 (g/dm³)

Total acidity: 5,2 (g/l)(Ác.Tart)

pH 3,67

BOTTLING:

Date/Closure:

June 2017 with cork.

Quantity: 40.000 bottles.

NUTRITIONAL FACTS:

Calories: 79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Pour at 14-16°C with your favourite cheese or meat during the first years. Will be lovely with game after aging on bottle.

VITICULTURAL INFO:

After a very warm and somehow wet November, we had two very cold and dry months.

Bud sprouting occurred between the second and third week of March. Due to the lack of water until May the cycle developed very slowly. In April and May we even had some heat waves. Flowering and fruit set happened in May. This was very good both in lower and higher altitudes. June was the 5th hottest since 1931 and the summer continued hot and dry. By the end of August 74% of the Portuguese territory was under severe and extreme drought.

The absence of rainfall anticipated a complicated harvest due to the difficulty in the phenolic maturation.

But September was very wet with even a extreme phenomenon in the 16th (almost 100mm of rainfall in 24 hours). The September rainfall was positive and increased the qualitative potential of the grapes.

WINEMAKER NOTES:

Made with a very carefully winemaking, using gravity and precise techniques, this wine is full bodied with a ripe berry colour and fruity aromas marked by Tinta Roriz that is responsible for the intense aroma of young fresh fruit. Excelente personality from the Touriga Nacional&Tinta Franca, toasty and appetising in the mouth, with a seductive and long aftertaste. You can enjoy it right now or cellaring for a few years that will developing incredibly good!

PAULO COUTINHO