



Quinta da Formigosa red 2021

Denomination	Production	Alcohol	Grape varieties
Douro	16'300 bottles	13%	Touriga Nacional Touriga Franca Tinta Francisca Old vines Sousão
Altitude	Exposition	Soil	
120m to 370m	South-East	Schist	

Climate

In 2021, extreme low temperatures prevailed due to unusually unstable weather conditions, posing significant challenges for vineyard and winery operations. Consequently, it became imperative to reorganize plans, adapting them to the unpredictable climate. This adjustment was crucial to ensure that the grapes' quality could contribute to the production of exceptional wines. Only through these measures was it possible to create wines that are light, elegant, and possess well-balanced acidity.

The harvest, which commenced on September 8th amidst forecasts of rain, was carried out in two distinct phases. The first phase involved harvesting grapes from four Touriga Nacional plots on September 8th. The goal was to produce wines with a distinct profile characterized by pronounced acidity, fruity flavors, and lower alcohol content. The second phase occurred later, after a two-week hiatus, and aimed to craft wines with ripe fruit aromas, rich flavors, and a more robust structure.

This year proved to be remarkable, yielding elegant, fresh wines with smooth tannins and exceptional aging potential.

Viticulture

The grape vines are meticulously cultivated on terraces, employing a combination of mechanization and skillful manual labor. Plough horses are employed to carefully tend to the soil in plots of old vines.

The vineyard adheres to the internationally recognized guidelines set forth by the International Organization for Biological and Integrated Control (IOBC) to ensure sustainable agricultural practices are followed.

Winemaking

The grapes are carefully hand-harvested into 20 kg boxes. Due to the high temperatures during the harvest season, which spans from August to September, the grape-filled boxes are stored in a cold room with nitrogen inertization until the next day.

The harvested grapes undergo a meticulous manual sorting process. Following the initial sorting, the grapes are destemmed, separating the berries from the bunch. Subsequently, they undergo a second sorting process, meticulously selecting berry by berry, before being transferred to stainless steel fermentation vats. A cold pre-fermentation maceration process begins at temperatures between 10°C and 12°C, lasting for 48 hours. This method enhances color extraction and aroma concentration. After 48 hours, the grapes are inoculated with selected yeasts, initiating the daily routine of remontage (the process of moving the must with or without oxygen) and pigeage (a delicate extraction process). Upon completion of alcoholic fermentation, a post-fermentation maceration process commences to refine the tannins.

Ageing

Quinta da Formigosa is a blend of wine aged for 16 months in new 225-liter French oak barrels and wine aged in stainless steel vats.

