

QUINTINHA DA FRANCISCA GRAND RESERVE

TYPE CLASSIFICATION HARVEST CAPACITY 2020 **DOC Upper Douro** Red 75 cl

This is the third edition of Quintinha da Francisca Grande Reserva, this wine originated in a 1-hectare plot planted on the banks of the Douro River in Soutelo do Douro, harvested on 16 September 2020, the day I turned 5 years old.

Mateus & Sequeira Vinhos declared this wine ready three years later, precisely on the day I turned 8, I hope you enjoy it with the same calm and care with which it was made.

Limited edition: 3626 numbered bottles

VARIETIES	60% Touriga Nacional 40% Tinto Cão
SOIL TYPE	Schistose.
TASTING	Ruby red in colour. Red fruit aromas, plum notes and some balsamic notes complete the set. Firm on the palate, marked by freshness and acidity, with elegant tannins. Long and persistent finish.
VINIFICATION	Manual harvest in 8kg boxes. Completely destemmed grapes. Pre-fermentative maceration for 48 hours, alcoholic fermentation with manual remontage. Complete malolactic fermentation in stainless steel barrels.
MATURA	18 months in 500 litre French oak barrels.
ESTIMATED LONGEVITY	More than 15 years
SERVIN	Recommended temperature 16-18ºC
ALCOHOL	14.5% alc/vol.

MATEUS & SEQUEIRA VINHOS LUGAR DO CADÃO EN 222

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