

DOURO TINTO

Quinta do Javali Maria Luisa 2017



Tasting notes

Some wines leave us almost lost for words – and Maria Luísa is one of them! The wine is a deep ruby color with hints of crimson on the rim. The nose is dizzying. For those who are not familiar with the old vines which produce Maria Luísa wines, imagine a rich range of ingredients releasing an endless profusion of aromas. This “aromatic symphony” begins with the strong scent of red berries, with a suggestion of plums, raspberries and strawberries. There follow typical spices of the ancestral Douro wines, such as rosemary and a touch of pink pepper. The complex aromas of the forest and even of wild flowers are an indication of the age of the wine, enriched with the diversity of grape varieties to be found in the terroir “Maria Luísa”. In the mouth, the wine is a true expression of everything an old wine has to offer. Consider the great depth the roots of an old vine reach, and you will be enchanted by the notion of tasting something unique, a treasure. It lingers in the mouth, leaving in our memory the echo of something very special. The tannins are well integrated, and combine structure and elegance in an incomparable symbiosis. The fruity component of the wine reappears, in a whirlwind of tastes which once again confirms the complexity which is so characteristic of an old wine. Maria Luísa.... meditation wine, to enjoy with compassion.

Grape varieties

Mixed grapes from old vines.

Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in barrels. 12 months aging in new French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

Technical information

- Alcohol (%): 14,0
- Sugar (g/l): 0,6
- Total acidity (g/dm³): 6,2
- pH: 3,66

Production

605 bottles 75 cl
150 bottles 150 cl

