

Q GRANDE RESERVA RED

Q Grande Reserva Red is the selection of our best local grapes, famous for their small, intensely fragrant fruits. Perfect to craft an age worthy characterful wine that is both generous and balanced. This wine is perfect to pair with a rich table in the celebration of great moments with family and friends.



2018

TASTING NOTES

COLOUR

Bright ruby, medium saturation

AROMA

Red fruit jam (cherry and red currant), oak, vanilla, grilled bread, very spicy, intense and large.

PALATE

Luscious fruit on the entry, full of red fruits pureness, tightly knit tannins of high quality, long spicy finish.

PRESS COMMENTS & ACCOLADES

Q GRANDE RESERVA 2018

91

Mark Squires

TECHNICAL INFORMATION

GRAPE VARIETIES

Tinta Roriz (43%), Touriga Franca (40%), Touriga Nacional (13%), Tinta Amarela (4%)

SPECIFICATIONS

Alcohol – 13,50% Total Acidity – 5,2 (g/l)
pH – 3,64 Residual Sugar – 0,7 (g/l)

WINEMAKING DETAILS

Viticulture:

Estate grown grapes, hand-harvested.

Fermentation:

Grapes were destemmed and crushed, fermented on selected yeast, followed by a full malolactic on the naturally occurring bacteria.

Aging:

Aged for 11 months in new 500-liter French oak barrels (50% of the wine), two years-old 500-liter French oak barrels (25% of the wine), three years-old 500-liter French oak barrels (25% of the wine).

Winemaker:

Teresa Batista

FOOD PAIRING

Grilled meat, game meat, steak tartare



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM