

Quinta de S. José Vinha Ruy Francisco Red Douro 2019

Grape Variety:	From Vineyard Ruy Francisco - mainly Touriga Nacional.
Origin:	The grapes used to make this wine, came from a very particular vineyard, which we call Vinha Ruy Francisco in honour to the father of João Brito and Cunha - Ruy Francisco, who started and took the first steps of Quinta de S. José project (allowing João to continue). For many years, in all our tastings, was always the wine that stands out, showing great character, distinction, identity, depth, excellent tannins and a very pure fruit.
Vinification:	Grapes are harvested, to 25 Kg boxes, at its optimal ripeness; intending to show a vigorous maturity, leading to higher aromatic and polyphenolic concentrations. After soft crushing and total destemming, grapes are trodden on foot in the <i>lagares</i> , where they ferment, allowing quality constituents presents in the ripe grapes film, softly pass to the wine. After malolactic fermentation, the wine is aged in new and used French oak barrels of 400 liters for about 16 months.
Tasting Notes:	Deep and purple color, very complex and distinct flavors, where you can notice slight floral notes, dry bush, black plum, blueberries. In the mouth it shows very deep and complex, with a slight mineral touch and tannins of great level that give him a long end of mouth. This balance of power and elegance certainly contributes to ageing potential, so the wine will benefit with some years in the bottle.
Serving:	Should be served chilled at a temperature of 14/16 ° C.
Conservation:	Keep in a dry place with a fresh and constant temperature. The bottle should be stored horizontally.
Alcoholic Contents:	14,5% Vol. (20°C)
Total Acidity:	5,40 g/dm ³ (Ácido Tartárico)
Volatile Acidity Fixed:	0,60 g/dm ³ (Ácido Acético)
PH	3,56
Bottling:	July 2021
Production:	2.047 bottles of 0,75L and 90 of 1,50L
Winemaker:	João Brito e Cunha
Producer:	João Brito e Cunha, Lda Régia Douro-Park 5000-033 Andraes Portugal

