

QUINTA SANRADELA VELHA

# Tinto 2021



## VINTAGE / AGRICULTURE YEAR

While many wine regions in Europe battled extreme heat, the 2021 growing season in the Douro Valley was characterized by temperatures that were consistently cooler than average. The winter produced a healthy dose of rain for the subsoils but otherwise yielded fairly mild conditions, fostering an unchallenged bud-break. Moderate conditions continued through the summer, with cool nights that enabled the grapes to mature and ripen more gradually, yielding fruit with beautiful color, aromatic intensity and mouth-watering acidity.

## VINIFICATION

Hand harvesting of the grapes into 25kg baskets began on September 4th and concluded three weeks later on September 24th. Traveling locally through the vineyard to the Quinta, reception of the baskets takes place in as little as fifteen minutes post harvest. There the whole clusters are destemmed and the grapes transferred to ancient stone lagares for alcoholic fermentation. Traditional foot trodden of the grapes takes place over 3 days before the juice is separated from the skins and placed in stainless steel for malolactic fermentation.



### GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinta Roiz, Tina Barroca



### VITICULTURE

Age of vines: 15 - 60 Years  
Soil: Schist soils  
Altitude: 300-500 m  
Aspect/Landscaping: South & south-eastern exposures



### MATURATION

30% aged in oak for 6 months with the balance in stainless steel; 12+ months in the bottle.



### TASTING NOTES

**Color:** Pours an intense shade of garnet with ruby highlights  
**Aroma:** Raspberries, violets & underbrush with hits of smoke and oak  
**Palate:** soil-riddled cherries, stony minerality and cocoa



### SERVING SUGGESTIONS

Enjoy this wine at a serving temperature of 12-13°C alongside roasted game meats, poultry or fish like oven-baked cod.



### ANALYSIS

ABV: 13%  
PH: 3.20  
Total Acidity: 6.2 (g/dm<sup>3</sup>)  
Volatile Acidity: 0.2 (g/dm<sup>3</sup>)  
Free SO<sub>2</sub>: 26 (mg/dm<sup>3</sup>)  
Total SO<sub>2</sub>: 85 (mg/dm<sup>3</sup>)  
Residual Sugar : 1.42 (g/dm<sup>3</sup>)  
Calories: 74 (Kcal/100 ml)



### BOTTLING

July 2023



### PRODUCTION

5,500 Bottles

Quinta Da Sanradela Velha

Vilar de Maçada, 5070-574 Alijo, Portugal

+351 927 283 997 | [sales@sanradelavelha.com](mailto:sales@sanradelavelha.com)

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