



QUINTA DO ESPINHO

CARDANHOS - SOCIEDADE AGRÍCOLA E VITIVINÍCOLA, LDA.



# QUINTA DO ESPINHO DOURO





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## **QUINTA DO ESPINHO**

Quinta do Espinho, located in the heart of Douro Valley since the 18<sup>th</sup> century (Douro landscape was classified as world heritage by UNESCO), still belongs to the Macedo Pinto family, a reference name in wine making in the region.

In the book "Devassa a que mandou proceder Sua Majestade no território do Alto Douro" by A. Mesquita e Moura, 1771-1775, page 1005, there is an excerpt of a letter written by Conde de Oeyras, Marquês de Pombal, dated February 15<sup>th</sup> 1755, in which it is mentioned that Mrs. Luisa Maria da Silva, owner of Quinta do Espinho, sold 220 barrels of wine to Mr. Nicolau Copque (Kopke).

Covering an area of 25 hectares, the vineyards lie on the slopes of the Douro river, in shale soil, up to 195 metres above the river level. The plantation system is in terraces, with one or two lines of vines oriented northeast and westwards.

It has an exceptional logistic and strategic location, not only in terms of accessibility, but also, and mostly, because of its potential, as far as grape growing, landscape and environment are concerned.

Quinta do Espinho has two types of land use: several buildings, namely the Cellar and the Storehouse, dating from the 18th century and a rural area with the vineyards, in terraces (traditional stonewalls), olive tree plantations and bush areas.

All the wine types are produced yearly at Quinta do Espinho.

There is also a small production of olive oil and honey of very good quality.



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## **WINES**

All the wine types are produced yearly at Quinta do Espinho.

The wine production, mostly table wines, is carried out with the upmost concern to keep the traditional characteristics of Douro wines, together with permanent technological innovation.

Wines commercialization started in 1996.

Part of the production is reserved for Port wine, highest level -A-, which is exclusively marketed with Taylor's, one of the best Port makers in the world!

Red wines **QE Grande Reserva 2007**, **QE DOC 2007** and **Espinho DOC 2009** are exclusively vinified with grapes from the "Quinta", which guarantees high quality wines. The whole process, from vine plantation and grape selection by varieties, to wine making, are fully controlled by the owners.

Jean-Hugues Gros is the winemaker in charge.



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## QE GRANDE RESERVA 2007



**VARIETIES:** Touriga Nacional, Touriga Franca and Tinta Roriz.

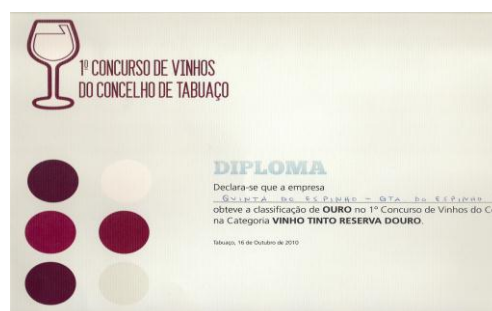
**VINIFICATION AND STAGE:** In this year of excellence in Douro Valley, the grapes had a slow maturation, due to a foggy summer but a dry and hot September and October, allowed them to be very healthy and with ripe tannins. Winemaking is done in traditional granite tanks and aging for 14 months in French oak barrels.

**ANALYSES:** Alc.: 13,4% • pH: 3,66 • Total acidity: 5,4g/l • Volatile Acidity: 0,54g/l • Reducing sugars: 3,8g/l

**TASTING NOTES:** Colour and concentrated flavors. Wood notes with great balance. Exquisite mouth, being a red wine that leaves trail. Great acidity and elegant tannins.

**PRIZES:** Gold Medal, "Selezione del Sindaco", Italy.

Gold Medal, 1<sup>st</sup> Competition of Wines at Tabuaço 's county.





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## ***ESPINHO DOC 2009***



**VARIETIES:** Touriga Franca, Tinta Roriz, Tinto Cão and Tinta Barroca.

**VINIFICATION AND STAGE:** Winemaking in traditional granite tanks and then transferred into stainless steel reservoirs during malolactic fermentation. Aging for 4 months in French oak barrels.

**ANALYSES:** Alc.: 13,0% • pH: 3,78 • Total acidity: 4,9 g/l

• Reducing sugars: 0,3 g/l • Reducing sugars: 2,6 g/l

**TASTING NOTES:** Dark ruby colour. black fruit flavors, blackberries, soft wood and spices notes.

The palate is fresh, with ripe tannins and good volume at the end.



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## **PRODUCTION**

### **VINEYARD**

The investments made since 1987, allowed a remarkable improvement in the vineyards which are divided in plots with the traditional varieties of Douro Valley: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão.

### **HARVEST**

It is done in two phases: a previous choice with careful selection of grapes by “castas” (varieties) and then grape-gathering by quality.

Grapes are handpicked by varieties and taken to the wine cellars in boxes. Then they are dropped in the fermentation tanks up two hours latter.

9.000 Kg are gathered per day. This is enough to fill up, daily, 1 of the 6 cellar tanks, each one with a capacity of 5.000 litres.

There are three traditional granite fermentation tanks with the old methods of using human feet for grape crushing.

There are also three modern stainless steel tanks. All the all six tanks are equipped with a monitored cooling system.

Grape gathering takes up 12 days and around 35.000 litres of wine are produced in a week. The size of the vinification tanks and reservoirs is designed to contain the daily harvested grapes and its subsequent fermentation and storage.

### **CELLAR**

The Cellar was restored in its traditional moth, keeping the stone walls and tanks and, modernized and equipped in its functionality to provide the best treatment for wine making.