



# Símbolo 2015

## DOC DOURO

With the best grapes sourced from our wine estate in Cima Corgo, this wine is vinified at Quinta das Quartas (Régua), and it intends to materialize the philosophy of its name: to be a Símbolo (the Portuguese word for symbol) of its origin

*Serving Tips: It is ideally suited to all meat (roasted lamb, dry-aged meats, wild game meat) and a variety of cheeses. Serve at 18°C/64°F*

### TECHNICAL SHEET

**QUALITY:**

DOC Douro

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Ervedosa do Douro (Cima Corgo)

**GRAPE VARIETIES:**

100% Old Vines

**VINE'S AGE:**

40-60 Years

**TYPE OF SOIL:**

Schist

**HARVEST:**

Grapes selection in the field and harvested manually

**VINIFICATION:**

Temperature controlled fermentation with pumping over and extended maceration

**AGING:**

Matured in new french "Allier" oak casks (300 liters) for 18 months, followed by 12 months of fining period in bottle

**DATE OF BOTTLING:**

2017

**WINEMAKER:**

Jorge Manuel Pintão  
André Pimentel Barbosa

### TASTING NOTES

**COLOUR:**

Full red

**AROMA:**

Intense, complex with spicy and jam notes

**PALATE:**

Rich, full-bodied with well-integrated acidity. Spicy notes, ripe fruit in a long-lasting finish

### AWARDS

94+ points Robert Parker  
94 points Wine Enthusiast  
92 points Wine Spectator

### ANALYSIS

**ALCOHOL:**

14,30 % VOL.

**REDUCING SUGAR:**

0,60 g/L

**TOTAL ACIDITY:**

4,60 g/L as Tartaric Acid

**PH:**

3,63

### LOGISTICAL INFORMATION

(CS3)

**DIMENSIONS (W X L X H):**

(cm) 23,80 x 16,00 x 33,50

**WEIGHT (GROSS/NET):**

(Kg) 6,10 / 2,30

**VOLUME:**

(cm) 2,25

**PALETTE (LAYERS / BOXES PER LAYER):**

8 / 10

**EAN:**

5601085002795

**TARIFF CODE:**

2204216990

**ITF:**

85601085002791