



# H.O

# Achado Tinto 2018

RED WINE | DOC DOURO | PORTUGAL

HO ACHADO TINTO 2018 results from the combination of different plots of old vines of H.O complemented with the varieties Touriga Nacional, Touriga Franca and Sousão. With different sun exposures in the east, south and west and predominantly schist soils, the different plots are located at elevations ranging from 250 to 400 m altitude. The Vinha Velha plots have about 25 varieties blended and are approximately 110 years old, resulting in a wine rich in complexity.



## Specifications

**Alcohol**  
14 %

**Total Acidity**  
5.8 g / L

**pH**  
3.64

**Residual Sugar**  
< 0.84 g / dm<sup>3</sup>



**Casts**  
70% Vinhas Velhas  
15% Touriga Franca  
10% Touriga Nacional  
5% Sousão



**Enology**  
João Rosa Alves e  
Tiago Alves de Sousa



**Aging**  
18 months in oak  
barrels of 400L  
capacit



**Quantity Produced**  
1016

## Wine Year

The 2018 viticultural year was characterized by a very dry and cold start. From March onwards conditions changed significantly, with above average precipitation levels throughout the spring, leading to a high pressure of some diseases in the vineyard (mildew) and a drop in the quantity produced. The summer continued quite mild and humid for the standards of the region, but there was a total reversal in August, with a sudden heat wave requiring extra effort from the vines. The water reserves in the soil built up in the previous period proved providential, allowing a fantastic evolution of the maturations, with a truly unique balance and final quality.

## Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by destemming, berry-by-berry picking, and crushing of the grapes, which are transported by gravity to the stainless steel fermentation tanks. After 48 hours of pre-fermentative maceration at low temperatures, the alcoholic fermentation took place for 10 days where, depending on the variety and the plot, a protocol of pumping over and delestage was performed.

After malolactic fermentation, the different components were aged in 400 L oak barrels for 18 months. After bottling, the wine aged in the bottle for a further 12 months.

## Tasting Notes

HO ACHADO TINTO 2018 is a wine of ruby color and deep intensity. In the aroma, presents itself very complex, between notes of forest fruit, "sous-bois", black fruit and balsamic freshness. In the mouth, it presents very fine and polished tannins that provide structure and finesse at the same time.

