



# H.O.

## Reserva Tinto 2018

RED WINE | DOC DOURO | PORTUGAL



HO RESERVA TINTO 2018 results from the combination of plots of varieties Touriga Nacional, Touriga Franca and Sousão, with plots of old vines of H.O. With predominant sun exposure in the East / South, and schist soils, the different plots are located at elevations ranging from 250 to 350 m of altitude. The parcels of Old Vineyard have about 25 varieties blended and approximately 110 years of age, resulting in a wine rich in complexity.


### Specifications


Alcohol  
14 %


Total Acidity  
5.6 g / L


pH  
3.58

Residual Sugar  
< 0.9 g / dm<sup>3</sup>

 **Casts**  
35 % Vinhas Velhas  
35 % Touriga Franca  
25 % Touriga Nacional  
5 % Sousão

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

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

 **Quantity Produced**  
4700

### 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 h in pre-fermentative maceration at low temperatures, the alcoholic fermentation took place during 10 days where, according to the grape variety and the plot, a protocol of pumping over and delestage was executed.

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

### Tasting Notes

HO RESERVA TINTO 2018 is a wine of ruby color and deep intensity. In the aroma, presents notes of ripe black fruit, balsamic nuances woods characteristic of the terroir of H.O, in perfect harmony with the spicy and complex notes of old vines. In the mouth, it presents structuring tannins balanced by the natural freshness of the wine and in harmony with the notes of barrel aging.

