



# H.O.

# Tinto 2018

RED WINE | DOC DOURO | PORTUGAL



HO COLHEITA TINTO 2018 is born from the selection of plots of Touriga Nacional, Touriga Franca and Sousão varieties. With predominant exposure to the sunrise and schist and clay soils, the different plots are located at altitudes ranging from 250 to 400 m, which requires a close monitoring of the maturation of the different terroirs.

## Specifications

**Alcohol**  
14 %


**Total Acidity**  
5.4 g / L

**pH**  
3.61

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

 **Casts**  
55 % Touriga Franca  
35 % Touriga Nacional  
10 % Sousão

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

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

 **Quantity Produced**  
44 064

## 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, alcoholic fermentation took place for 10 days where, depending on the grape variety, a protocol of pumping over and delestage was performed.

After the malolactic fermentation, the different lots were aged in 400L oak barrels for 14 months. After bottling, the wine was aged in the bottle for another 6 months.

## Tasting Notes

HO COLHEITA TINTO 2018 is a wine of ruby color and medium intensity. In the aroma, it presents notes of fresh fruit with a predominance in red and black fruit. In the background, it is possible to feel the complexity of spices from the stage in barrels. In the mouth, it is fresh, with polished tannins that give structure and volume to the final set.

