MENIN Grande Reserva Red 2019



Red Wine | DOC Douro | Portugal

MENIN GRANDE RESERVA TINTO 2019 is born from the selection of different plots of different grape varieties and exposures. With predominantly East-South sun exposure and schist soils, the different plots are located at elevations ranging from 80 to 350m altitude, which requires a close monitoring of the maturation of the different terroirs.

SPECIFICATIONS

Alcohol: 15% Acidity: 6,5g / L pH: 3,45 Residual Sugar: < 0,6g / L

AGEING

20 months in 250L oak barrels.

OENOLOGY

João Rosa Alves | Tiago Alves de Sousa

GRAPE VARIETIES

100% Old Vines from Quinta da Costa de Cima (Field Blend)

VITICULTURAL YEAR

The 2019 viticultural year was dry overall and subject to wide temperature swings, motivating different reactions in the many existing grape varieties. A very close monitoring was thus necessary in order to integrate and respect the individual evolution of each vineyard. A demanding but fundamental work, translating into an excellent phytosanitary state and an overall refinement of the quality of the year.

VINIFICATION

The harvest took place gradually even with ripening oscillations among the different plots. After the harvest, the grapes were transported to the winery in 18kg boxes of maximum capacity, thus preserving all the integrity and quality. The different harvested plots were vinified separately where the grapes passed through a selection belt and then destemmed and crushed, being moved by gravity to stainless steel fermentation tanks. Pre fermentative maceration took place at low temperatures ranging from 24 to 48 hours depending on the variety, followed by alcoholic fermentation at temperatures between 25-27 °C. After the alcoholic and malolactic fermentation in stainless steel tanks, the wine was transferred to 225 liters oak barrels.

TASTING NOTE

MENIN GRANDE RESERVA TINTO 2019 is a deep ruby colored wine. In the aroma, it highlights all the freshness of red and black fruit, with plenty of nuances of black currant, blackberry, berries and balsamic notes giving balance to the set. In the mouth, it shows a very powerful wine, with great intensity and structure from the stage in barrels where the natural acidity of the wine balances the whole, transferring to the wine an enormous elegance and finesse.





