# MENIN Reserva Red 2019



Red Wine | DOC Douro | Portugal

MENIN RESERVA 2019 was made from the rigorous selection of different vineyard plots that led to the commitment of all efforts. With a total area of 42 hectares on the property, we can find vineyard plots that have ages ranging from 45 to 100 years, leading to the need to interpret with extreme rigor all the evolution of the most diverse plots in order to assess the potential.

## **SPECIFICATIONS**

Alcohol: 13,5% Acidity: 5,40g/L pH: 3,72

Total Sulfurous: 135mg/L Residual Sugar: < 0,6g/L

## **AGEING**

85% French oak and 15% American oak for 14 months.

### **OENOLOGY**

João Rosa Alves | Tiago Alves de Sousa

## **GRAPE VARIETIES**

35 % Touriga Nacional;

35 % Touriga Franca;

10 % Tinta Barroca;

10 % Tinta Amarela;

10 % Vinha Velha (Mixed Varieties).

### VITICULTURAL YEAR

The year of 2019 was globally dry and subject to large fluctuations in temperatures, prompting different reactions in the many existing varieties. A very close monitoring was therefore necessary in order to integrate and respect the individual evolution of each vine-yard. A demanding but fundamental work, resulting in an excellent phytosanitary condition and a global refinement of the quality of the year.

#### **HARVEST**

The harvest began on the 12th of September and ended on the 9th of October. The harvest took place gradually, even with maturation fluctuations between the different plots. After the harvest, the grapes were transported to the winery in boxes with a maximum capacity of 18 kg, preserving all their integrity and quality.

## **WINEMAKING**

The different harvested parcels were vinified separately, where the grapes passed through a selection table, later being de-stemmed, crushed and moved by gravity to stainless steel fermentation deposits. Pre-fermentative maceration was carried out at low temperatures varying from 24 to 48h depending on the variety, followed by the alcoholic fermentation at temperatures between 25-27° C. After the alcoholic and malolactic fermentation in a stainless-steel tank, the wine was transferred to 225L oak barrels.

## TASTING NOTE

MENIN RESERVA 2019 a wine with a ruby color, a full aroma of fresh fruit, with notes of wild red fruits, blackberries, plums, in perfect harmony with the spicy nuances conferred by ageing in barrels. In the mouth it has a solid structure, with lively but polished tannins and great freshness and balance.





