

# MENIN D. Beatriz 2019

**MENIN**  
DOURO ESTATES

Red Wine | DOC Douro | Portugal

The 11 Ha that make up the old vines, with an average age of 130 years, at Quinta da Costa de Cima, are divided into 134 micro plots, which sometimes do not reach an area of 0.2 Ha. Being the largest area of contiguous old vines in the Douro Demarcated Region, there is a Field Blend of 54 grape varieties, including around 2% white varieties. In this spot we find, in addition to a diversity of elevations (80 to 260 meters), we also have all types of sun exposure, the majority (around 80%) of which is east exposure. In addition to the favorable sun exposure to preserve the freshness of the wine, the proximity to the limit of the Baixo Corgo sub-region (this being the Ceira River), an equally favorable factor for the contribution of the wine's terroir.

Within the 134 "micro-plots", they were selectively selected, the majority of which had eastern sun exposure and which presented a potential for intensity, structure and elegance above the average for that vineyard as a whole. Predominance of Tinta Amarela, Touriga Franca, Tinta da Barca among the 54 grape varieties.

## SPECIFICATIONS

Alcohol: 15,5%  
Total Acidity: 6,3 g / L  
pH: 3,48

## AGEING

20 months in 225L oak barrels.

## GRAPE VARIETIES

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

## OENOLOGY

João Rosa Alves / Tiago Alves de Sousa

## 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

Transport the grapes in 20 kg boxes, preserving them in a cold room to maintain aromatic freshness during pre-fermentation maceration. Sorting on a mat with a whole bunch, followed by de-stemming and berry-by-bag selection on a second mat of choice. The berries are only crushed when they enter Cuba, the entire process using gravity. Fermentation in a stainless-steel tank and after malolactic fermentation, it goes into carefully selected new 225L French oak barrels. Aging in barrels took place for 20 months. After bottling, the wine ages for around 18 months.

## TASTING NOTES

MENIN D. Beatriz 2019 It has a bright ruby color and slight depth. On the nose, we are surprised by a combination of notes of dried roses, forest fruits, black plum, cedar and nutmeg. Enveloping, with very fine tannins, full of elegance and depth.



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