



Quinta da Costa do Pinhão, Gradual, DOC, Douro, Portugal, '2022'

Product code: `3857

VITICULTURE

The grapes come from vineyards of 35 to 40 years in age, farmed sustainably and are certified as using integrated production. Over the last few years they have also been practicing regenerative viticulture with a focus to have naturally heathy soils and healthy vines.

TASTINGNOTE

Fresh red fruit and plum aromas typical of the region. Hints of spice, black pepper and cloves as well as some balsamic. Well integrated and firm tannins results in a wine of excellent structure and plenty of complexity and persistence.

FOOD MATCHING

Hearty comfort food such as a Beef stew. Mushroom stroganoff, or with a barbeque.



TECHNICAL DETAILS

Varieties:

Touriga Nacional 40%,
Touriga Franca 30%,
Tinta-Roriz 30%

Vegetarian

Vegan

Lightweight bottle

Features

ABV: 12.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 12 Months

Type: French 225l and 400l
used barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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