



# Quinta da Costa do Pinhão, Branco, Douro, Portugal, 2019

## Producer Profile

Miguel Morais is the owner and winemaker behind the organically farmed Quinta da Costa do Pinhão.

Miguel allows his 40 year old vines to grow naturally on their rich slate soils and at a height of up to 450m altitude they give him a bird's eye view over the Douro, soaring high above the heat of the valley floor. This allows the wines to have pure flavours and minerality at their core. There is little influence from the winery, where historic slate lagars are used to naturally ferment the grapes resulting in terroir driven, fresh, balanced and fruity wines. Far removed from the traditional styles of the Douro.

## Viticulture

The grapes for this old vine field blend wine are from 80+ year old vineyards using sustainable and integrated farming techniques.

## Winemaking

Fermented with indigenous yeasts in an open top cement tank, with skin contact until the end of fermentation then aged in old 500 litre French oak barrels for 12 months.

## Tasting Note

This golden coloured wine has a welcome reductive nose with hints of mineral, gunpowder and stone combined with delicate fruits, citrus and white flowers. Excellent acidity, minerals and herbal touches on the palate this is complex and intense with a lovely long finish.

## Food Matching

Seafood, crab and shellfish.



Product code: 3859

## Technical Details

### Varieties:

Field Blend 100%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** Orange

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 12 Months

**Type:** 500 litre French Oak

**% wine oaked:** 100

**% new oak:** None

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