



Quinta da Costa do Pinhão, Gradual, Douro, Portugal, 2020

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 come from vineyards of 35 to 40 years in age farmed sustainably and certified as using integrated production.

Tasting Note

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.



Product code: 3857

Technical Details

Varieties:

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



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: French 225l and
400l used barrels

% wine oaked: 100

% new oak: None

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