

Quinta de Fafide Douro Reserva

Quinta de Fafide

Portugal - Douro

Quinta de Fafide estate is located on the outskirts of Sao Joao da Pesqueira, at an altitude between 550 and 650 meters. The grapes are generally harvested in October, with the altitude allowing them to ripen without water stress.

Extremely fresh, this wine shows the freshness of the grapes. Very intense and elegant aromas that are dominated by plum jam and perfectly balanced with toasty notes from the aging in French oak barrels. Excellent tannins on the palate, with a long and lasting finish.

Specifications

Varietals	50% Touriga Nacional, 15% Tinta Roriz (Tempranillo) and 35% Touriga Franca
Soil type	schist
Vinification	Hand-picked grapes. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend, very traditional, old world, reveals the art of selecting grapes per plot and the art of selecting wines to blend later. Fermentation is done in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines. 50% of the blend aged in French oak barrels during 8 months, 50% in stainless steel vats.
Pairings	Serve with red meat, game, strong cheeses, spicy meat dishes.



Codes, Weights and Measures

UPC	7 84585 02059 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02059 8
Case Weight	18
Cases/Pallet	110
Layers/Pallet	22
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

2015 Quinta de Fafide Douro Reserva - SILVER MEDAL & 91 PTS - DECANTER

2015 Quinta de Fafide Douro Reserva - 89 PTS - WS
2014 Quinta de Fafide Douro Reserva - 88 PTS & BEST BUY - WE
2014 Quinta de Fafide Douro Reserva - 87 PTS - W&S