



EVERY BOTTLE



TELLS A STORY

## FLOR DAS TECEDERAS TINTO



### TECHNICAL INFORMATION

<b>Vintage</b>	2015
<b>Producer</b>	QUINTA DAS TECEDERAS
<b>Country</b>	PORTUGAL
<b>Region</b>	DOURO
<b>Alcohol</b>	14.2%
<b>Composition</b>	TOURIGA NACIONAL, TOURIGA FRANCA, TINTA AMARELA, TINTA BARROCA, AND TINTO RORIZ (TEMPRANILLO)

#### Winemaker Notes

Quinta das Tecedeiras, whose historic vineyards are bathed by the waters of the Douro River, is located in the heart of Portugal's most renowned wine-producing region – more precisely on the left bank of the river in the sub-region of Cima Corgo, between the towns of Pinhão and São João da Pesqueira. On the 67-hectare estate, producers Lima & Smith make both DOC Douro and Port wines that have been awarded and recognized internationally.

#### Tasting Notes

An unoaked blend of five of the Douro's principal grapes – Touriga Nacional, Touriga Franca, Tinta Amarela, Tinta Barroca and Tinto Roriz (tempranillo). A fresh, food-friendly wine with lots of minerality, and notes of wild berries, damsons and plums. Good ageing potential. With an intense ruby color, Flor de Tecedeiras has nuances of woodland fruit - hints of blackberries, blueberries and plum in the mouth. The wine is expressive and full-bodied, with solid tannins; the floral component remains dominant, but now accompanied by delicate notes of black fruit, vanilla and a certain minerality. The end is long and persistent. Still young, this wine has capacity to age well for a number of years. A great partner for grilled or BBQ meats and all sorts of cheeses. Flor's fruit-forward profile also makes it ideal for more casual foods – pizza, pasta, etc.

#### Vineyard

Located at the heart of the Douro Wine making region, on the left bank of the river, some 5km upstream from the town of Pinhão, the Tecedeiras vineyards are literally bathed by the Douro and the estate's terroir would be a dream-come-true for most winemakers eager to make outstanding, top-quality wines. The sloping, terraced vineyards of schist face North and West at altitudes between 90m and 190m. Here grapes ripen evenly and with a high concentration of flavors and aromas. When the estate was restored in the late 1990s, great care was given to maintain several plots of old vines – some



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centennial – which produce the estate’s best table and Port wines.

### **Vinification**

Manual harvesting. Harvest organized by vineyard plots to ensure harvesting in the perfect time. Transport in small boxes to avoid crushing. In the winery, the wines are vinified plot-by-plot. The challenge each year is to recreate in liquid form what nature and man have produced as solid fruit. To this end, smaller vats are used and investment in smaller stainless steel vats and oak barrels will continue. Tecedeiras wines show great capacity for aging.

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