

# QUINTA DO PESSEGUIERO

# 10



DOMAINES ROGER ZANNIER



## PESSEGUIERO 2010

Unlike previous years, which were relatively dry, winter and early spring were very rainy in 2010.

These rains were beneficial, because they helped replenish the moisture of the soil, which is essential for the proper development of the vine. When the grapes were ripening, the climate was hot and dry. In the beginning of September, some light rains helped the grapes ripen in the end.

This wine was produced from four plots of Quinta: Touriga Nacional (from the bottom), T. Franca, Roriz and the plot of old vines (more than 100 years old), with mixed cultivars. The grapes were harvested in September and were taken to the cellar in 25 kg cases. After being stored in a cold chamber for 12 hours, they were stemmed and partially pressed, then conveyed by gravity to the fermentation tank. The vinification was carried out in wooden vats and cap-punching. After maceration, the wine was put in French and Austrian oak barrels where it was aged for 18 months. During the entire process, the wine was moved gently without using pumps but by means of gravity.

### TASTING:

This wine beckons us to discover a fresh bouquet and notes of menthol and red fruits, with a fragrance of moist soil and rock that contributes a more mineral side. It has a fresh taste in the palate with very fine tannins, and then opens with a very fine volume and a multitude of flavours to end in a fine and persistent manner.

- > Quinta do Pessegueiro 2010 red
- > DOURO DOC
- > Date vintage : September
- > Type of vines : Touriga Nacional: 35%;  
Vinha velha: 32%; Touriga Francesa: 25%;  
Tinta Roriz: 8%
- > Alcohol: 13 %
- > Total acidity: 5,0 gr/L (AC Tartrique)
- > Volatile acidity: 0,52 gr/L (ac acétique.)
- > Residual sugar: <2g/L
- > pH: 3,58



5130-114 ERVEDOSA DO DOURO - PORTUGAL  
T : +351 254 422 081  
[www.quintadopessegueiro.com](http://www.quintadopessegueiro.com)