

Red Wine

Quinta da Massorra Reserva 2018

Vinification and ageing

Fermentation occurred in traditional granite "lagares" where the grapes were foot trodden, followed by ageing 18 months in French oak barrels. Before bottling the wine undergoes a slight filtration, ensuring a superb balance of fruit and oak.

Grape Varieties

Made from Touriga Nacional, Tinta Roriz and Sousão, grown on the south bank of the Douro River, in Resende.

Aroma and taste

Very concentrated, with intense mature red fruit aromas. Great structure, full bodied, matured round tannins, with an excellent acidity, long and persistent finish.

Winemaker

Rui Cunha



Alcohol 13,5 % vol.

Fixed acidity 6,0

Residual sugar < 1,5 g/l

pH 3,47
