

# Contraste Red 2013

Wine: Contraste  
Region: Douro D.O.C.  
Type: Red wine  
Harvest year: 2013

## Agricultural year:

Very wet Winter and Spring, then a moderately hot yet dry Summer, leading to perfect maturation. Massive rains in mid September brought an early ending to the harvest, but by then most of the important red grapes were in the cellar.

## Grape varieties:

Mostly Tinta Roriz, Touriga Franca and Touriga Nacional

## Vineyards:

Schistose soils. Made with grapes from 40 years old vines from Quinta do Cabido, and Quinta Chão do Pereiro.

## Vinification:

Grapes picked by hand in small boxes. Destemming, followed by crushing and pumping to stainless steel tank. Fermentation with controlled temperature, gentle pumping-overs, final maceration for one week. Malolactic fermentation in tank.

## Élevage:

18 months, 70% in used French oak barrels and 30% in stainless steel tank.

## Chemical analysis:

Alcohol content: 13.5% vol.  
Acidity: 5.2 g/l  
pH: 3.60  
Residual sugar: 0.3 g/l

Winemaking: Rita Marques and Manuel Sapage  
Production: 90 000 bottles

