



HANDPICKED™  
WINES

## 2016 Regional Selections Douro DOC

### Douro DOC, Portugal

- Blend of the classic Douro varieties
- Vineyards in the Cima Corgo and Douro Superior
- Family-owned and operated for three generations



#### A NOTE FROM THE WINEMAKER

Our first Douro DOC wine is suitably robust and bursting with the character of Portugal's most respected black grape varieties.

#### SEASON

A warm and wet winter caused early bud break and rains continued into spring, affecting fruit set and naturally limiting yields. A typical hot, dry summer created just enough stress, encouraging the vines to work hard and produce fruit of excellent intensity and exceptional flavours.

#### WINEMAKING

This wine is a blend of the three classic black grapes of the Douro Valley – Touriga Nacional, Tinta Roriz and Touriga Franca.

The grapes were picked by hand and then destemmed before fermentation in temperature-controlled stainless-steel tanks. A portion of the wine was aged in a mix of old and new French oak barrels and a portion remained in tank, allowing an emphasis on the intense fruit character and tannic structure of these imposing Portuguese varieties.

#### TASTING NOTE

You can almost feel the sun beating down on the steep banks of the Douro River in this evocative wine. Aromas are of black fruits and a touch of red berries combine with floral notes and charry oak. The palate is full-bodied and delivers great depth of flavour - succulent blackberry and dark plums with layers of spice, oak and serious, chalky tannin.

#### REGION

The Douro is the among world's oldest demarcated wine regions. Long famous for port, Douro DOC is increasingly known for robust table wines since the modernisation and reinvigoration of the Portuguese wine industry, beginning in the mid-1980s.

The steep banks of schist and slate inland along the Douro River endure cold winters and hot, dry summers, all of which combine to produce naturally low yields of deeply coloured and flavoured grapes.

The Quevedo family have tended these slopes for generations and now cultivates 100 ha across six vineyards in the Cima Corgo and Douro Superior. The diversity of the Quevedo vineyards, planted with the key Douro varieties, provides grapes of varying aromas and flavours to help us craft wines of great depth and intensity.

#### Food Match

Roasts or stews of beef, venison or rabbit; rich fish dishes such as salted cod; wild mushrooms; mature hard cheeses.

#### Wine Style

Big and bold  
Rich and generous

#### Service

#### TEMPERATURE

15-17° C

#### CELLAR POTENTIAL

2026

