



QUINTA DAS
CARVALHAS

QUINTA DAS CARVALHAS TINTA FRANCISCA



ABOUT THE WINE

Tinta Francisca is a variety that is highly present in the Old Vineyards of the Douro. At Quinta das Carvalhas, with north and west-facing exposures, this noble variety produces a wine of high quality, yet with a style quite distinct from the classic Douro.

Aromatically very appealing, with medium structure, an elegant profile, but of great intensity, this is how a very ancient variety gives rise to a new style of Douro.

VINIFICATION AND AGEING

After a meticulous manual selection, the bunches are destemmed, and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation of the must takes place in stainless steel vats at 24–26°C. The wine is aged in used French oak barrels for a period of 12 months.

WINE PROFILE

Quinta das Carvalhas Tinta Francisca typically presents a beautiful garnet colour and a very fine nose with intense aromas of forest fruits, ripe blackberry, and subtle vegetal impressions, creating great complexity and finesse. Intense and full of flavours, with tannins that are present but very fresh and vibrant, it remains elegant, refined, and long on the finish.



100% Tinta Francisca



Game dishes such as partridge, pheasant, or duck. For a vegetarian suggestion, something based on cauliflower, truffle, and mushrooms.



The bottle should be stored horizontally, protected from light and heat. Serve at 14 to 16°C.



This wine is ready to drink, but it will evolve with ageing. Decanting is recommended.



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