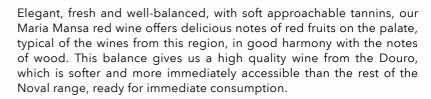


Maria Mansa Red

2017



CHARACTERISTICS OF THE VINTAGE

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June.

Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

TASTING NOTES

Maria Mansa always combines the fruit and freshness provided by our excellent grapes and a contemporary vinification that extracts the unique character of the Douro "terroir" and its traditional regional varieties. This 2017 vintage expresses elegant fruity notes and a smooth but well-balanced structure.

Carlos Agrellos, Technical Director

VINIFICATION

The wine is vinified at Quinta do Noval in stainless steel vats at a controlled temperature between 25 and 27°C. All the grapes are destemmed and the malolactic fermentation is also made in stainless steel vats.





Maria Mansa Red 2017



The wine is aged in seasoned French oak barrels for 10 months.

SERVING TEMPERATURE

16°C-18°C

