



QUINTA DO TEDO DOC DOURO

certified organic

Vincent Bouchard, scion of the Burgundy Bouchard Père et Fils family and tireless broker of wine barrels worldwide, purchased Quinta do Tedo in 1992. At the time, the quinta was a virtual ruin at the confluence of the Tedo and Douro Rivers. Today, Tedo is a model Single Quinta, meaning that its production comes entirely from its own vineyards, complete with fruit and olive orchards, all farmed organically within an ecological preserve.

VINEYARD

- Site:** The Alto Douro, or downriver zone nearest the coastal region and thus the coolest. Vineyards are on terraces on the south side of the river and are classified “A,” which is Douro’s equivalent to grand cru.
- Soil:** The Douro Valley’s huge stretch of schist, turned on its side by a seismic upheaval, allowing the vine roots to penetrate down between the layers in their search for water.
- Vines:** 35 acres of estate vines. Certified organic and farmed with the aid of a horse. Hand harvested early in the morning.
- Varieties:** A blend of old, mixed vines of 22 varieties planted on the steepest terraces (35%), Touriga Francesa (20%) and then roughly equal parts of Tinta Barroca, Tinta Roriz and Touriga Nacional.

CELLAR

- Élevage:** Grapes are destemmed, crushed traditionally by feet in *lagares*, low-sided open fermentation tanks made of granite and modernized by Vincent with water pipes to cool the temperature. Native ferments followed by aging in one-year-old barrels for 12 months.
- Production:** Between 900 and 1.600 cases annually.
- Profile:** A potpourri of rich black fruits underpinned by intense spice, with firm, delicious tannins. A wine with a serious price/quality ratio.

