



QUINTA DO TEDO PORTO FINEST RESERVE (RUBY STYLE)

certified organic

Vincent Bouchard, scion of the Burgundy Bouchard Père et Fils family and tireless broker of wine barrels worldwide, purchased Quinta do Têdo in 1992. At the time, the quinta was a virtual ruin at the confluence of the Têdo and Douro Rivers. Today, Têdo 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, is all but unique, allowing the vine roots to penetrate down between the layers in their search for water.

Vines: Vines are 30 years old. Certified organic and farmed with the aid of a horse. Hand harvested early in the morning.

Varieties: A field blend of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão, Mourisco, Tinta Pomar and Rufete.

CELLAR

Élevage: The various harvests age an average of five years in neutral 500L and 700L French barrels before blending.

Production: 7,000 bottles.

Profile: Vibrant with rich black fruit and spice—delicious! Best served at cellar temperature.
