



Located in São João da Pesqueira, one of the best-known wine-growing areas of the Douro, Quinta de Cidrô has, over the past 30 years, become a model of viticultural experimentation for the whole region.

Having been the subject of several studies and research projects, the estate is now considered a pioneer in the art of planting vines vertically, as well as in introducing some of the finest international grape varieties.

TOURIGA NACIONAL CABERNET SAUVIGNON

This challenging blend combines the world's most famous grape variety with Portugal's queen of grapes and is yet another superb result of the ongoing innovation taking place in our vineyards. The altitude of the Quinta provides the freshness and acidity ideal for producing elegant red wines.

WINE PROFILE

This clean, bright wine with a deep ruby colour was created as an original blend of Cabernet Sauvignon and Touriga Nacional, reflecting in a very special way the character of both grape varieties. On the nose, ripe pepper, cassis and black cherry are evident, enriched by light hints of violet, bergamot and spices, showing both intensity and complexity. On the palate it is full-bodied yet very fine and elegant – as is typical of the red wines from Quinta de Cidrô – with flavours that echo those on the nose and a light touch of well-integrated vanilla from barrel ageing. It finishes very long and persistent.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a careful manual selection, the bunches are destemmed and the grapes are gently crushed before being transferred to stainless steel fermentation tanks. Alcoholic fermentation takes place at 24–26°C. The wine is aged in new and used French oak barrels for 12 months before bottling.

Pairing suggestions: Red or game meats, pasta with rich sauces, mature cheeses, lentils, asparagus and mushrooms.

Storage: Horizontally, in a cool (16°C), dark place.

Serving temperature: 16°C

Suitable for vegans: Yes

