

Quinta dos Cozinheiros Lagar 2001

Quinta dos Cozinheiros
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- Area: 4 ha
- Soil: Argilous sand from Pliocene and clay from Miocene
- Climate: Cool Atlantic
- Grape variety: Baga (70%), Água Santa (15 %), Tinta Roriz (5%), Tinta Pinheira and others
- Age of vines: 50 and 30 years old
- Vineyard management: Skill hand pruning, trimming, training and bunch thinning.
- Foliage Spraying: Integrated Management System
- Harvest: Hand-picking in 12 Kg boxes
- Vinification: Total destemming, fermentation of whole berries in "lagares" with temperature control
- Maturing: 12 months in French Allier oak Malolactic in wood and frequent racking
- Oenologist: Luís Pato
- Viticulturalist: César Almeida
- Resident Oenologist: Ângelo Jesus
- Production: 8.600 bottles
- Gastronomy: Pork and ocean fish
- Bottle Age: up to 15 years

