



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.

PINOT NOIR

Pinot Noir is considered by many to be the finest grape variety in the world – and certainly the most difficult to work with. Characterised by small bunches, low yields and thin, delicate skins, this renowned French grape has been one of the main challenges for our viticulture and winemaking teams since it was first planted in 2001. This Quinta de Cidrô example reveals a different facet of the variety, combining the finesse and elegance typical of Burgundy with the structure and minerality of the Douro.

WINE PROFILE

A Pinot Noir with a dark garnet colour, though not overly concentrated, distinguished on the nose by its typical notes of cherry, redcurrant and mocha, harmoniously integrated with subtle hints of vanilla. On the palate it is broad and flavourful, with a very elegant profile and fine, well-balanced tannins. The finish is long and persistent.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a careful manual selection, 50% of the bunches are destemmed and the grapes gently crushed before being placed in the fermentation tank, while the remaining 50% are added as whole bunches. Alcoholic fermentation takes place in stainless steel tanks at 24–26°C. During fermentation, the cap is punched down both by foot and manually using a “jack” tool. The wine is aged in used French oak barrels for 12 months before bottling.

Pairing suggestions: White meat dishes such as partridge or duck pie, and strong cheeses. For a vegetarian option, dishes based on mushrooms or truffles.

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

Temperatura de Serviço: 14–16°C

Suitable for vegans: Yes

