



DOURO

## TECHNICAL WINE NOTE

**Classification:** D.O.C.

**Region:** DOURO *Sub-Region* Baixo Corgo

*Touriga Nacional* (20%), *Touriga*

**Varieties:** *Franca* (50%), *Tinta Roriz* (30%).

**Type of Wine:** Red

**Ano de colheita:** 2014

**Wine Classification:** RESERVA

**Quantity Produced** 40,000 bottles

**Enologist/Winemaker:** Osvaldo Amado

**Aspect:** Clear.

**Color:** Intense ruby with violet tones.

**Aroma:** Bouquet full of jammy red and wild forest fruits with nuances of dried fruits

**Taste:** Fruity, harmonious, well structured, elegant and with a long finish.

**Vinification Process:** Total destemming, prolonged but gentle skin maceration with alcoholic fermentation at a temperature of 26 ° C.

**Cellaring:** Part of this lot aged for 6 months in French Oak barrels.

**Pairing Sugestion:** Best served with grilled or marinated red meats, game and structured cheeses.

**Best Served:** 17°C

**Observations:** Keep the bottle in a cool, dry place to conserve its characteristics.

### ANALYTICAL PARAMETERS

**Alcohol Content:** 13.5 % by Vol.

### AWARDS OBTAINED BY THIS REFERENCE

**REDE**  
RESERVA TINTO

