



TECHNICAL WINE NOTE

Classification: D.O.C.

Region: DOURO *Sub-Region Baixo Corgo*

Varieties: *Touriga Nacional (40%), Touriga Franca (30%), and Tinta Roriz (30%).*

Type of Wine: Red

Vintage: 2013

Wine Classification: RESERVA

Quantity Produced: 33,600 bottles

Enologist/Winemaker: Osvaldo Amado

Aspect: Clean

Color: Intense garnet color with violet tones.

Aroma: Complex, presents distinct notes of macerated forest fruits, subtle red jam with toasted notes, chocolate and dark flower petals.

Taste: Mature jammy fruit with a well-balanced and structured mouth feel.

Processos de vinificação: Complete destemming, followed by a prolonged smooth skin maceration. Alcoholic fermentation in modern robotized stainless steel "Lagares" with temperature control at 26°C.

Cellaring: 9 months in new French oak barrels.

Pairing Sugestion: Excellent with oven baked fish, grilled/marinated meats, or with game and well-structured cheeses.

Best Served : 18°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



QUINTA DA REDE RESERVA TINTO

