

TECHNICAL WINE NOTE

Classification: D.O.C.

Region: DOURO *Sub-region* Baixo Corgo

Varieties: *Arinto* (50%) and *Rabigato* (50%)

Type of wine: *White*

Vintage: 2016

Wine Classification: GRANDE RESERVA

Quantity Produced: 6,500 bottles

Enologist/Winemaker: *Oswaldo Amado*

Aspect: *Crystal clear*

Color: *Intense citrine with green reflections.*

Aroma: *In the nose this wine reveals unusual complexities, exuberant aroma of white stone fruit supported by distinct minerality and subtle notes of vanilla.*

Taste: *Fruity, remarkable volume in the mouth, elegant, well balanced and finishes with crispy freshness that gives it persistence and longevity.*

Vinification Process: *Manual selection of grapes at the entrance of the cellar. Total destemming and cold skin maceration of 8 hours. Soft pneumatic pressing, followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C.*

Cellaring: *"Elevage" for 9 months in the same barrels (35% new oak) "en sur lie", stirring "battonage" every 15 days.*

Pairing Suggestion: *Excellent to accompany seasoned delicatessens, delicacies based on oven baked fish, grilled white meats, stews and soft cheeses.*

Best Served: 10°C

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

ANALYTICAL PARAMETERS

Alcohol Content: 13.5 % by Vol.

QUINTA DA REDE
GRANDE RESERVA BRANCO

