



DOURO

TECHNICAL WINE NOTE

Classification: D.O.C.

Region: DOURO *Sub-region* Baixo Corgo

Varieties: Touriga Nacional (60%), Touriga Franca (20%), and Tinta Roriz (20%)

Type of wine: Red

Vintage: 2013

Wine Classification: GRANDE RESERVA

Quantity Produced: 7,200 bottles

Enologist/Winemaker: Osvaldo Amado

Aspect: Clear

Color: Intense Garnet with violet tones.

Aroma: This wine has typical characteristics of the Douro terroir. An explosion of ripe forest fruit on the palate. Complex, subtle toast, chocolate and black flower petals.

Taste: Soft, good volume, well-structured and ends with a long persistence.

Vinification Process: Complete destemming, prolonged smooth skin maceration and alcoholic fermentation at a temperature of 26°C. Fermentation occurred in robotized stainless steel "Lagars".

Cellaring: 12 months of aging in new French oak barrels.

Pairing Suggestion: Excellent to accompany marinated grilled red meats, 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: 14.5 % by Vol.

AWARDS OBTAINED BY THIS REFERENCE



QUINTA DA REDE GRANDE RESERVA TINTO

