

QUINTA DA REDE RESERVA DA FAMÍLIA 2012



APPELLATION
D.O.C.

REGION | SUBREGION
Douro | Baixo Corgo

GRAPE VARIETIES
Old vines with predominance of
Arinto, Rabigato and Viosinho

TOTAL PRODUCTION
1386 Bottles

TYPE | VINTAGE
White | 2012

COLOUR
Intense citrus with greenish reflections

SCENT
On the nose it reveals great complexity, a sober and contained aroma of white stone fruits supported by a distinctive minerality and notes of vanilla in perfect harmony

TASTE
Fruity and complex, with a noticeable mouth volume, elegant and harmonious, finishing with a crunchy freshness that provides persistence and longevity

VINIFICATION
Manual selection of the grapes on arrival to the winery. Total de-stem and 12 hour cold maceration with skin contact. Gentle pneumatic pressing followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C

AGEING
“Elevage” for 18 months in the same barrels “en sur lie” (on the lees) where a partial malolactic fermentation occurred

PAIRING SUGGESTIONS
Excellent to accompany spicy charcuterie, roasted fish delicacies, grilled white meats, stews and soft cheeses

SERVING TEMPERATURE
10°C

OBSERVATIONS
Keep the bottle in a cool and dry place to preserve its characteristics

WINEMAKER
Paulo Nunes

AWARDS



QUINTA
DA REDE
DOURO

WWW.QUINTADAREDE.PT