

REDE RESERVA TINTO

2017



APPELLATION
D.O.C.

REGION | SUBREGION
Douro | Baixo Corgo

GRAPE VARIETIES
Touriga Nacional (20%), Touriga
Franca (50%), Tinta Roriz (30%)

TOTAL PRODUCTION
40.000 Bottles

ANALYTICAL PARAMETERS

ALCOHOL
13,5% Vol.

PH
3,58

TOTAL ACIDITY
5,4 g/L

TOTAL SUGAR
< 5,0 g/L

TYPE
Red

VINTAGE
2017

DESIGNATION
RESERVA

COLOUR
Bright ruby

SCENT
Elegant and expressive, evoking red berries, ripe forest fruits and roasted almonds nuances

TASTE
Nicely balanced, full-bodied, silky, with a certain tannin grip in the long finish

VINIFICATION
Total de-stem, alcoholic fermentation at a temperature of 26°C, long but gentle maceration with skin contact

AGEING
Partially aged for 6 months in French oak barrels

PAIRING SUGGESTIONS
It will match well with all kinds of veal or lamb, whether grilled or with sauces, pasta dishes and matured cheeses

SERVING TEMPERATURE
17°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

Quinta da Rede Sociedade Agrícola, Lda. | Santa Cristina, 5040-308 MESÃO FRIO | Tlf. (+351) 254 892 399 – Tlm. (+351) 917 502 049 | info@quintadarede.pt