

# QUINTA DA REDE GRANDE RESERVA BRANCO 2017



APPELLATION  
D.O.C.

REGION | SUBREGION  
Douro | Baixo Corgo

GRAPE VARIETIES  
Arinto (50%) and Rabigato (50%)

TOTAL PRODUCTION  
6.500 Bottles

## ANALYTICAL PARAMETERS

ALCOHOL  
13,5% Vol.

PH  
3,76

TOTAL ACIDITY  
5,77 g/L

TOTAL SUGAR  
3,1 g/L

| TYPE  | VINTAGE | DESIGNATION    |
|-------|---------|----------------|
| White | 2017    | GRANDE RESERVA |

COLOUR  
Intense citrus with greenish reflections

SCENT  
On the nose it reveals an unusual complexity, peach and ripe orange, some wet stone mineral, all mixed with subtle smoky notes

TASTE  
Full-bodied but, at the same time, elegant and balanced. The fresh crispy citrus finish lingers on the mouth

VINIFICATION  
Manual selection of the grapes on arrival to the winery. Total de-stem and 8 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  
Aged for 9 months in the same barrels (35% new oak), “en sur lie”, stirred every 15 days

PAIRING SUGGESTIONS  
Excellent with oven roasted fish, all codfish dishes, grilled white meats and soft sheep cheeses

SERVING TEMPERATURE  
12°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