

QUINTA DA REDE GRANDE RESERVA BRANCO 2018



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
White

VINTAGE
2018

DESIGNATION
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