

QUINTA DA REDE GRANDE RESERVA TINTO 2016



APPELLATION

D.O.C.

REGION | SUBREGION

Douro | Baixo Corgo

GRAPE VARIETIES

Touriga Nacional (60%), Touriga Franca (20%), e Tinta Roriz (20%)

TOTAL PRODUCTION

7.200 Bottles

ANALYTICAL PARAMETERS

ALCOHOL

14% Vol.

PH

3,59

TOTAL ACIDITY

5,5 g/L

TOTAL SUGAR

< 5,0 g/L

TYPE

Red

VINTAGE

2016

DESIGNATION

GRANDE RESERVA

COLOUR

Intense garnet with violet hues

SCENT

Lots of complexity on the nose, wild berries, rock-rose, spices, a smoky note, very appealing

TASTE

Deep and distinctive, full-bodied, with round and silky tannins. Excellent acidity balance that provides a lot of freshness and confirms all the character of the Baixo Corgo subregion

VINIFICATION

Total de-stem, long but gentle maceration with skin contact, and alcoholic fermentation in robotic lagares (open tanks), at a temperature of 26°C

AGEING

Aged for 12 months in new French oak barrels

PAIRING SUGGESTIONS

Excellent to match with stewed meat dishes, grilled veal, roasted duck, matured and spicy cheeses

SERVING TEMPERATURE

16-18°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