

QUINTA DA REDE RESERVA BRANCO 2019



APPELLATION

D.O.C.

REGION | SUBREGION

Douro | Baixo Corgo

GRAPE VARIETIES

Arinto (30%), Viosinho (30%),
Gouveio (40%)

TOTAL PRODUCTION

10.000 Bottles

ANALYTICAL PARAMETERS

ALCOHOL

13,0% Vol.

PH

3,41

TOTAL ACIDITY

4,8 g/L

TOTAL SUGAR

< 5,0 g/L

TYPE

White

VINTAGE

2019

DESIGNATION

RESERVA

COLOUR

Citrus colour with abundant greenish hints

SCENT

Quite fragrant, intense, evoking orange blossom, apricot, some tropical fruits, along with smoky notes from the barrel that render complexity to the ensemble

TASTE

Full-bodied and creamy, yet still elegant and fine. Hints of lemon provide freshness and a long lasting finish

VINIFICATION

Manual selection of the grapes on arrival to the winery. Gentle pneumatic pressing, followed by fermentation in stainless steel vats for 3 weeks at a temperature of 15°C

AGEING

Alcoholic fermentation finished in French oak barrels: 20% new, 80% used. 6 months ageing in casks with weekly stirring of the lees (battonage)

PAIRING SUGGESTIONS

Grilled or roasted strong flavour fishes, stews, codfish. Pairs perfectly with roasted poultry or 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