

QUINTA DA REDE RESERVA TINTO 2017



APPELLATION

D.O.C.

REGION | SUBREGION

Douro | Baixo Corgo

GRAPE VARIETIES

Touriga Nacional (40%), Touriga Franca (30%) and Tinta Roriz (30%)

TOTAL PRODUCTION

33.600 Bottles

ANALYTICAL PARAMETERS

ALCOHOL

13,5% Vol.

PH

3,60

TOTAL ACIDITY

6,1 g/L

TOTAL SUGAR

< 5,0 g/L

TYPE

Red

VINTAGE

2017

DESIGNATION

RESERVA

COLOUR

Intense garnet

SCENT

Presents distinctive notes of macerated wild berries, red berries jelly, subtle toasted notes, a lot of spices

TASTE

Good structure, silky tannins, excellent acidity balance, tasteful long lasting finish

VINIFICATION

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

AGEING

Aged for 9 months in new French oak barrels

PAIRING SUGGESTIONS

Pairs perfectly with roasted lamb or goatling, grilled red meats, pork loin and matured 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