

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	VINTAGE	DESIGNATION
Red	2017	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

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