

# QUINTA DA REDE RESERVA TINTO 2018



## 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

2018

## 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