

# QUINTA DA REDE VINHA DO PINHEIRO 2018



## APPELLATION

D.O.C.

## REGION | SUBREGION

Douro | Baixo Corgo

## GRAPE VARIETIES

Arinto (50%) and Rabigato (50%)

## TOTAL PRODUCTION

2000 Bottles

## ANALYTICAL PARAMETERS

### ALCOHOL

13,5% Vol.

### PH

3,11

### TOTAL ACIDITY

6,9 g/L

### TOTAL SUGAR

1,4 g/L

## TYPE

White

## VINTAGE

2018

## COLOUR

Intense citrus with greenish reflections

## SCENT

On the nose it reveals an unusual complexity, peach and ripe orange, some wet stone mineral, all mixed with subtle smoky notes

## TASTE

Full-bodied but, at the same time, elegant and balanced. The fresh crispy citrus finish lingers on the mouth

## VINIFICATION

Manual selection of the grapes on arrival to the winery. Total de-stem and 8 hour cold maceration with skin contact. Gentle pneumatic pressing followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C

## AGEING

Aged for 12 months, "sur lies", in new French oak 500L barrels

## PAIRING SUGGESTIONS

Excellent with oven roasted fish, all codfish dishes, grilled white meats and 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