

REDE COLHEITA TINTO

2017



APPELLATION
D.O.C.

REGION | SUBREGION
Douro | Baixo Corgo

GRAPE VARIETIES
Touriga Nacional (20%), Touriga Franca (30%), Tinta Roriz (50%)

TOTAL PRODUCTION
66.000 Bottles

ANALYTICAL PARAMETERS

ALCOHOL
13% Vol.

PH
3,68

TOTAL ACIDITY
5,1 g/L

TOTAL SUGAR
< 5,0 g/L

TYPE	VINTAGE	DESIGNATION
Tinto	2017	COLHEITA

COLOUR
Intense bright ruby

SCENT
Expressive and ripe red fruits, blackberries jam, wild berries, spices

TASTE
Very elegant, round and smooth, quite juicy, the fruity notes standing out, full of flavour and balance

VINIFICATION
Total de-stem, long but gentle maceration with skin contact and alcoholic fermentation at a temperature of 26°C

AGEING
A small part of the batch aged in wood for 4 months

PAIRING SUGGESTIONS
Pairs very well with a wide variety of meats, smoked sausages, pizza and pasta and meat dishes

SERVING TEMPERATURE
16°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