

# REDE RESERVA BRANCO

## 2019



APPELLATION  
D.O.C.

REGION | SUBREGION  
Douro | Baixo Corgo

GRAPE VARIETIES  
Arinto (40%), Rabigato (20%),  
Gouveio (40%)

TOTAL PRODUCTION  
33.000 Bottles

### ANALYTICAL PARAMETERS

ALCOHOL  
13,0% Vol.

PH  
3,54

TOTAL ACIDITY  
4,9 g/L

TOTAL SUGAR  
< 5,0 g/L

TYPE  
White

VINTAGE  
2019

DESIGNATION  
RESERVA

### COLOUR

Intense citrus colour with greenish tones

### SCENT

Quite fruity, focused on the citric notes, lemon and tangerine leaves and zest, some mango and banana tropical fruit, light smoky notes

### TASTE

Full and creamy, yet still light and elegant, fresh and quite appealing

### VINIFICATION

Total de-stem, gentle and delicate pneumatic pressing in an inert atmosphere.  
Alcoholic fermentation at a temperature of 15°C

### AGEING

Partially aged in wood and a few months in the bottle

### PAIRING SUGGESTIONS

Perfect as aperitif or to pair with seafood rice, smoked fishes, strong flavour or roasted fish, grilled white meats and goat cheeses

### SERVING TEMPERATURE

10°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