



## DADOS

50% Tinta Roriz. 10% Touriga Franca, 40% Touriga Nacional



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|            |                  |                     |
|------------|------------------|---------------------|
| Region     | D.O Douro        |                     |
| Vintage    | Reserva 2007     |                     |
| Production | 15.000 bot,      |                     |
| Colour     | Rubi intense     |                     |
| Tech Data  | pH               | 3.59                |
|            | TA               | 5.6 g/l             |
|            | RS               | 4.5 g/l             |
|            | Alc              | 14%                 |
| Packaging  | Bot per case     | 6 (laying position) |
|            | Dimensions mm    |                     |
|            | (L x W x H)      | 300 x 250 x 160     |
|            | Cases per pallet | 100                 |
|            | Cases per layer  |                     |

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|-------------|---|
| Elaboration | Elaboration in wooden tanks. Malolactic fermentation in French and American oak barrels. Ageing for 10 months in new French and American oak barrels. |
| Vineyard:   | The grapes has been cultivated in terraces on the Douro River with a slated soils   |
| Aroma       | Very intense, with notes of red matured fruits and floral tones, as the violet. Big complexity due to the aeging at american and French oaks          |
| Palate      | Big and powerfull, with a long final on the mouth   |
| Pairing     | Ideal companion of meat dishes, red meat, stews etc   |