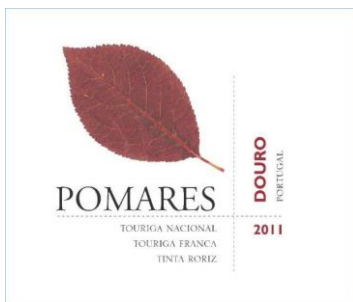


POMARES RED

Douro DOC 2011

Varieties	Tinta Roriz, Touriga Franca and Touriga Nacional
Vineyard	QN, letter A, Sub-region Cima Corgo; average age 25 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in stainless-steel tanks for 8 days with temperature control for total extraction of fruity components. A part of the blend was stored in french and american oak barrels for 6 months.
Wine analysis	Alc/vol 13%, total acidity 4,9 g/l, pH 3,54, total SO ₂ 153mg/l



TASTING NOTES 2014

Winemakers: Jorge Alves and Sónia Pereira

With a cherry color and good intensity, this wine presents a young aroma with very mature red fruit. Discrete presence of vanilla and toast confere it a strong personality besides the intense and fresh character.

Very soft palate and velvety tannins in a good volume; these characteristics, besides the good persistence, result in very modern wine.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 15 - 16°C.