

## QUINTA NOVA RESERVA RED

### Douro DOC 2012

Varieties	T. Roriz, T. Amarela, Touriga Franca, Touriga Nacional and old vines
Vineyards	QN; type A, Sub-region Cima Corgo;
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total destemming and fermentation in stainless steel tanks for 8 days and further 4 days of maceration. Aged 16 months in new and 2 <sup>nd</sup> year 300L barrels of french oak.
Wine analysis	Alc/vol 14,2%, total acidity 5,4 g/l, pH 3.54, reducing sugars 0,8 g/l, total SO <sub>2</sub> 80 mg/l.



#### TASTING NOTES 2014

*Winemaker: Jorge Alves, Sónia Pereira and Duarte Costa*

Deep red-violet colour. This wine reveals complex aromas of ripe black and blue fruit, with toast and spices. In the mouth it shows great density, reflecting the softness of the tannins and a full integration between the spices and vanilla of the barrel and the berries notes. Concentration, balance and soft texture are obvious. Nice final, very long, with hints of black fruit and spices. High potential for ageing in bottle.

#### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 16°C. We recommend that you decant it into a decanter before drinking.