

QUINTA NOVA UNOAKED RED

Douro DOC 2013

Varieties	Touriga Franca, Tinta Roriz, Tinto Cão, Touriga Nacional
Vineyards	QN, type A; Sub-region Cima Corgo
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping with cold premaceration for 4 days and fermentation in stainless-steel tanks for 6 days (24-26°C). Two “delastages” a day to extract soft and structuring tanins, fruity aromas and a juicy texture.
Wine analysis	Alc/vol 13,65%, total acidity 4,4 g/l, pH 3,83, reducing sugars 1,6 g/l, Dry Extract 30,6 g/l.



TASTING NOTES 2016

Winemakers: Jorge Alves and Sónia Pereira

Ruby colored wine with blue reflections. Young aroma, intense blackberry, black plum, cassis and white pepper.

Intense flavor, fresh, superb balance between the intense fruitiness, acidity and alcohol, dense structure, juicy texture, beautiful concentration, magnificent gravity, three-dimensional, sophisticated and complex. It has a long finish, filled with elegance and precision.

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. To drink now or in 5-6 years.