TECHNICAL SHEET

VALLE DO NIDEO RED RESERVE 2013 75 cl

Country: Portugal

Region: Douro

Sub-Region: Douro Superior

Wine Selection: Red Reserve

Harvest: 2013

Appelation: DOC Douro - Denominação de Origem Controlada

Varietal Composition: Touriga Franca 50% e Tinta Roriz 50%

The Soil: Schist

Bottles Produced: 20.000 75 cl bottles

Packaging: 6 "Bordalesa Prestige" bottle cases

Alcohol Level: 14% vol.

pH: 3,73

Total Acidity: 4,8 g/L

Residual Sugar: 0,6 g/L

Colour Tone: Ruby

Serving Temperature: 16°C

Winemaking:

The grapes were hand picked and transported in boxes of 22kg directly to the winery. Each grape variety fermented separately at a controlled temperature of 28°C and allowed to macerate for 15 days. To keep the natural fruity aromas of the grapes the wine was aged in american oak barrels for a period of 6 months.

Tasting Notes:

Intense and consensual red fruit aromas, with a lingering violet floral taste with an accent of flavoured vanilla vegetables and spices. Firm and balanced tannin structure with a persistent finale. It is a medium bodied wine, clear, with great vivacity nevertheless smooth and silky to the mouth. Its versatility translates in an excellent choice to accompany a wide variety of gastronomic dishes.

Winegrowing:

Produzido e engarrafado na adega da Quinta Daniel - Pocinho, Vila Nova de Foz Côa por Miguel Abrantes – Vinhos, Unipessoal, Lda.

Winemaker: Miguel Abrantes