

Red Reserva 2013

Douro DOC

Careful selection of the best grapes, with manual harvesting. Traditional foot treading in granite 'lagares' (shallow treading tanks). Aged for 18 months in new French and American oak barrels and minimum ageing of 12 months in the bottle.



GRAPE VARIETIES Touriga Nacional, Tinta Roriz,

Touriga Franca and Tinta Barroca

SOIL Schist

CLIMATE Mediterranean

WINE ANALYSIS Alcohol: 14.5%

Acidity: 5.2 g/l

Residual Sugar: 0.6 g/l

pH: 3.84

SIZES Bottle: 750 ml

Case: 6 units

TEMPERATURE Serve between 16° and 18°C

WINEMAKER Jorge Sousa Pinto

TASTING NOTES

The nose is aromatic, concentrated and offers power. It reveals notes of cassis, blackberry and small notes of liquorice associated with touches of strawberry, small berries as well as touches of flowers, olive tree / local vegetation, racy minerality, mocha, spices, Ceylon tea and Sichuan pepper. The palate is fruity, wellbalanced and offers a good definition, juiciness, tension, an acidulous frame as well as a small minerality. On the palate this wine expresses notes of blackberry, wild cassis and small notes of strawberry, black cherry associated with touches of flowers, olive / vegetation, fresh / juicy blueberry, tonka bean as well as very discreet toasted hints and an imperceptible hint of Sichuan pepper in the background. Tannins are fine and a bit dry. Good persistence with notes of tonka bean and on a very discreet hint of caramelization.