

MIRABILIS GRANDE RESERVA WHITE

Douro DOC 2014

Grape Varieties	Viosinho, Gouveio and very old vines
Grape Origins	Alijó, Murça and Tabuaço; old vines (> 80 years old)
Vinification/Ageing	Manual selection of the grapes at the entrance to the winery, followed by pressing of the whole grapes. Aged in French and Hungarian oak barrels at low temperatures. “Elevage” for 9 months in the same barrels (35% new wood) “sur lie”, with “battonage” every 2 weeks.
Analysis	Alc/Vol 14%, Total acidity 5,6 g/l, pH 3.12; Reducing Sugar 0,7 g/l, Total Sulphur 127 mg/l; Dry Extract 19 g/l



TASTING NOTES 2015

Winemakers: Jorge Alves, Sónia Pereira and Duarte Costa

Brilliant in appearance, a beautiful citrus colour with green reflexes. On the nose reveals an unusual complexity, aromas of white fruits with mineral granite notes, vanilla and cloves. In the mouth a blend of sensations and intense acidity, solid structure, linear texture and concentration, resulting in a very complex and intense wine. Long finish, precise and persistent wine, focused and translucent.

CONSUMPTION

Storage	Store in a cool dark place (12 a 14°C), on its side with a minimum of movement. Possible to keep until 2024.
How to Serve	Serve at 11 a 14°C. Pairs beautifully with hard cured cheeses, fatty fish, Asian style food, poultry, pork and veal.