

GRAINHA RESERVE RED

Douro DOC 2012

Varieties	T. Roriz, T. Franca, Touriga Nacional, Tinta Barroca and Tinto Cão
Vineyards	QN; type A, Sub-region Cima Corgo; age above 25 years
Vinification/Ageing	Grapes are selected at the entrance of the winery. Total destemming, cold pre-maceration for 5 days and fermentation in stainless steel vats for 8 days under a controlled temperature. Four “delastages” a day to extract delicate and soft tanins. Aged for 15 months in barrels, mostly french oak (75% 2 nd year oak + 25% 3 rd year oak).
Wine analysis	Alc/vol 14,4%, total acidity 5,1 g/l, pH 3,6 , Residual sugars 0,9 g/l, dry extract 33 g/l.



TASTING NOTES 2015

Winemakers: Jorge Alves and Sónia Pereira

Ruby concentrated color. Intense aroma of black fruits (blueberry, blackberry and cassis). Complex and mineral, with spice and vanilla notes. In mouth is large, with soft tannins balanced by a silky texture, mineral, intense black fruits macerated and a great concentration. Deep with a 3D sensation. Long lingering finish, complex and precise.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C). Horizontal position and no vibration. Drink now or keep it for 5-7 years
Service	At a temperature of 16/18°C.