

Piano

RESERVA TINTO

The harmony of a great love. Piano Reserva, it's a wine of superior quality, that brings the best of the Douro to your table. It's a wine versatile, actual and captivating, created to show all our compromise and respect for this land that runs through the veins, and generation after generation we keep loving the Douro.

Color:	Red
Varieties:	50% Tinta Roriz, 40% Touriga Nacional, 10% Touriga Franca;
Tasting notes:	Very nice ruby color, on the nose is intense and complex, dominated by red fruits flavor's (cassis and strawberries) and black fruits. On the mouth this wine as a excellent volume and well integrated acidity, god quality tannins and presence of black fruits and balsamic notes. The final its long and complex.
Vines:	Vines situated on the heart of the Douro Valley, on the right riverside, with south exposure, the vines planted in 1991 and 1992;
Vinification:	Occurred between 3 ^a and 4 ^a week of September, on stainless steel vat of 12 ton, with temperature control, all the varieties were vinificated on separated at an average temperature of 28°C. The alcoholic fermentation last for 10 day's, which was followed by 5 day's of maceration, the wines were stored in small stainless steel vats.
Maturation:	After the alcoholic fermentation finish, it follow a maturation of 12 months in new French oak barrels, After that time the wine is stabilized and bottled, its kept 12 months in bottle before its released.
Keep:	Piano Grande Reserva its ready for consume, but it as the ageing potential for more 5 to 10 years, in the best conditions.
Serve:	Serve between 14°C and 16°C.
Enjoy:	Piano Reserva it's a wine intense, so also asks intense dishes, we recommend red meat, big game and intense cheeses. Rich and tasty it always goes very well with rump steak and asparagus.
Winemaking:	Jorge Alves/Valter Silva
Technical details:	Alcohol: 14,55%vol. Total Acidity: 5,25 g/L (Tartaric Acid) Residual sugar: 4,0 g/L pH: 3,83

