

# Piano

RESERVA BRANCO

The harmony of a great love. 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:	White
Varities:	60% Gouveio, 30% Viosinho, 10% Códaga do Larinho;
Tasting notes:	Wine of complex flavor's with notes of white fruits which combine with tropical notes, all very well married with the oak notes, on the mouth its intense and complex with loads of fruit and oak notes. It finish long and elegant.
Vines:	Vines situated on the heart of the Douro Valley, on the right riverside, with west exposure, and a altitude of 500m to 600m, the vines planted in 1991 and 1992;
Vinification:	Occurred between 1 <sup>a</sup> and 2 <sup>a</sup> week of September. The grapes destemmed and go directly to a pneumatic press, were are gentile crushed, the must is decanted for 24 hours by cold, the alcoholic fermentation it starts on a stainless steel vat and then it finish on 500 L new French oak barrels;
Maturation:	After the alcoholic fermentation is finish, followed a 9 months ageing in the same oak barrels, after that time the wine is stabilized and bottled, its kept 6 months before its released;
Keep:	Piano Grande Reserva White, its ready for consume, but it as the ageing potential for more 2 to 5 years, in the best conditions;
Serve:	Serve between the 10°C and 12°C;
Enjoy:	Piano Grande Reserva White is an excellent aperitif or with fish and seafood dishes, salads, pasta and some white meats. One suggestion cod with teriyaki glaze and celeriac purée;
Winemaking:	Jorge Alves/Valter Silva
Technical details:	Alcohol: 13,55%vol.   Total Acidity: 6,00 g/L (Tartaric Acid) Residual Sugar: 1,7 g/L   pH: 3,40

