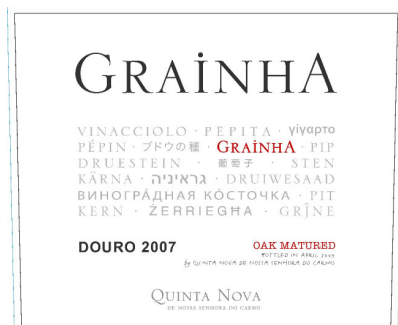


GRAINHA RED

Douro DOC 2007

Varieties	T. Roriz, T. Franca, T. Cão, 20% Touriga Nacional and 10% old vines
Vineyards	QN; Sub-region Cima Corgo; average age 30 years; type A
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in inox vats for 8 days with temperature control and 80% storage for 16 months in new and used vats of french and american oak.
Bottling	21.800 Lt (bottled in April 2009)
Wine analysis	Alc/vol 14%, total acidity 5,60 g/l, pH 3,55, reducing sugars 2,5 g/l, total SO2 115 mg/l.



TASTING NOTES 2009 (winemaker: *Francisco Montenegro*)

An attractive bright, purple-red colour shows this wine's vigour and promise. A good initial impact on the nose is held up by abundant, ripe, plummy fruit and spices. These aromas combine well with hints of dry grass and the toasted notes from oak barrels. The big, rich, yet fresh palate is filled with red fruits and fine, full tannins. The long, indulgent finish brings out an extra layer of spiciness.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 16/18°C.