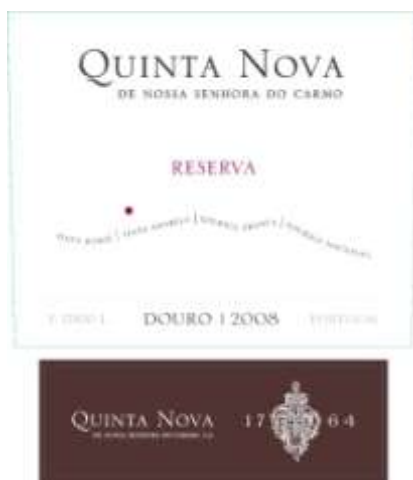


QUINTA NOVA RESERVA RED

Douro DOC 2008

Varieties	T. Roriz, T. Amarela, Touriga Franca, Touriga Nacional and old vines
Vineyards	QN; type A, Sub-region Cima Corgo;
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in inox vats for 8 days with temperature control and further 5 days of intense maceration. Storage 16 months in new and 2 nd year french oak vats.
Bottling	17.100 Lt (bottled in May 2010)
Wine analysis	Alc/vol 14,9%, total acidity 5,5 g/l, pH 3.57, reducing sugars 3,2 g/l, total SO ₂ 108 mg/l.



TASTING NOTES 2010

Winemaker: Francisco Montenegro and Pedro Pina Cabral

Deep red-violet colour. This wine reveals complex aromas of ripe black fruit, with balsamic notes, toast and spices. In mouth it shows great density, reflecting the softness of the tannins and a full integration between the barrel and the fruit and flower notes. Nice final, very long, with hints of fruit and cedar. High potential for ageing in bottle.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 16°C. We recommend that you decant it into a decanter before drinking.