

## GRAINHA RED

### Douro DOC 2008

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 selection at the entrance of the cellar. Total stripping and fermentation in inox vats for 8 days with temperature control; it was storage for 15 months in vats, mostly french oak.
Bottling	35.000 Lt (bottled in May 2010)
Wine analysis	Alc/vol 14,7%, total acidity 5,4 g/l, pH 3,59, reducing sugars 3,1 g/l, total SO <sub>2</sub> 88 mg/l.



#### TASTING NOTES 2010

*Winemakers: Francisco Montenegro and Pedro Pina Cabral*

An attractive red colour with violet hints. It shows a red ripe fruit aroma and notes of toast and some cocoa.

It presents a structured and somewhat complex mouth, with well integrated fruit and wood, and a pleasant energy. It ends with a long and fresh aftertaste. Very gourmet.

#### 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.