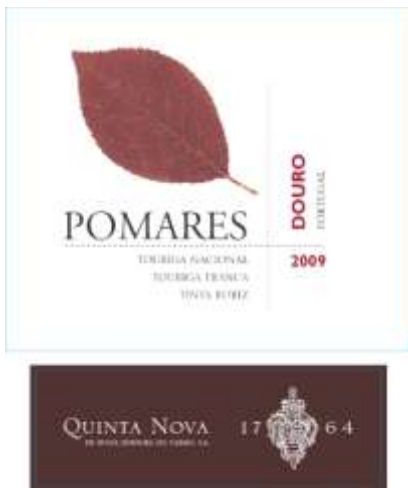


POMARES RED

DOC Douro 2009

Varieties	Tinta Roriz, Touriga Franca and Touriga Nacional
Vineyard	QN, letter A, Sub-region Cima Corgo; average age 25 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in stainless-steel tanks for 8 days with temperature control for total extraction of fruity components. A part of the blend was stored in french and american oak barrels for 6 months.
Bottling	22.500 Lt (bottled in May 2011)
Wine analysis	Alc/vol 13,67%, total acidity 5,1 g/l, pH 3,63, reducing sugars 2,3 g/l, total SO ₂ 92mg/l.



TASTING NOTES 2011

winemaker: Francisco Montenegro and Pedro Pina Cabral

With a cherry color and good intensity, this wine presents a young aroma with very mature red fruit. Discrete presence of vanilla and toast confere it a strong personality besides the intense and fresh character.

Very soft palate, velvety tannins and a medium finish result in a very modern wine.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 15 - 16°C.