



# QUINTA DA SEQUEIRA

SINCE 1899

---

<b>PRODUCT:</b>	<b>QUINTA DA SEQUEIRA GRANDE RESERVA TINTO 2008</b>
<b>Type:</b>	Family-owned estate
<b>Appellation:</b>	Protected Designation of Origin Douro (DOC Douro)
<b>Quantity produced:</b>	6.826 bottles of 750 ml and 220 magnum 1,50 L
<b>Grape Varieties:</b>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca. Old vineyards.
<b>Winemaking:</b>	Total destemming followed by crushing; cold maceration for 48 hours; fermentation for six days, post fermentation maceration for 15 days, followed by malolactic fermentation.
<b>Fermentation temperature:</b>	16 – 28 °C
<b>Fermentation equipment:</b>	Rotating stainless steel tank or "lagar" with cooling system.
<b>Ageing:</b>	Matured for twenty four months in new French oak barrels.
<b>LABORATORIAL ANALYSIS:</b>	
<b>Alcohol Content:</b>	16,00 % vol. (20 °C)
<b>pH:</b>	3,72
<b>Total acidity:</b>	5,25 g/dm <sup>3</sup> (tartaric acid)
<b>Residual Sugar:</b>	3,20 g/dm <sup>3</sup>
<b>TASTING NOTES:</b>	
<b>Color:</b>	Full and deep violet
<b>Aroma:</b>	Very concentrated, with wood notes combined with stewed berries and black chocolate.
<b>Palate:</b>	Well balanced with mature and smooth tannins, resulting in a harmonious, clean and persistent wine.
<b>SERVING:</b>	This wine was not submitted to filtration or stabilization operations, in order to preserve all its characteristics, resulting in a normal formation of sediment. Should be decanted about 15 minutes before serving. The ideal temperature for consumption is 16°C.
<b>GASTRONOMY:</b>	Meat dishes and all kind of cheese.
<b>WINEMAKER:</b>	José Conceição

---