



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:	QUINTA DA SEQUEIRA GRANDE RESERVA TINTO 2008
Type:	Family-owned estate
Appellation:	Protected Designation of Origin Douro (DOC Douro)
Quantity produced:	6.826 bottles of 750 ml and 220 magnum 1,50 L
Grape Varieties:	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca. Old vineyards.
Winemaking:	Total destemming followed by crushing; cold maceration for 48 hours; fermentation for six days, post fermentation maceration for 15 days, followed by malolactic fermentation.
Fermentation temperature:	16 – 28 °C
Fermentation equipment:	Rotating stainless steel tank or "lagar" with cooling system.
Ageing:	Matured for twenty four months in new French oak barrels.
LABORATORIAL ANALYSIS:	
Alcohol Content:	16,00 % vol. (20 °C)
pH:	3,72
Total acidity:	5,25 g/dm ³ (tartaric acid)
Residual Sugar:	3,20 g/dm ³
TASTING NOTES:	
Color:	Full and deep violet
Aroma:	Very concentrated, with wood notes combined with stewed berries and black chocolate.
Palate:	Well balanced with mature and smooth tannins, resulting in a harmonious, clean and persistent wine.
SERVING:	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.
GASTRONOMY:	Meat dishes and all kind of cheese.
WINEMAKER:	José Conceição
