

<b>PRODUCT:</b>	<b>QUINTA DA SEQUEIRA COLHEITA TARDIA BRANCO 2010</b>
<b>Type:</b>	Family-owned estate
<b>Appellation:</b>	Protected Designation of Origin Douro (DOC Douro)
<b>Type:</b>	Late Harvest White
<b>Quantity produced:</b>	2.897 bottles 375 ml
<b>Grape Varieties:</b>	100% Malvasia Fina
<b>Winemaking:</b>	Produced with Late Harvest grapes collected manually, the juice was fermented at low temperature in order to enhance all the aroma and flavors of the grapes.
<b>Fermentation equipment:</b>	New oak French barrels
<b>Ageing:</b>	Six months in new oak French barrels
<b>LABORATORIAL ANALYSIS:</b>	
<b>Alcohol Content:</b>	12,50 % vol. (20 °C)
<b>pH:</b>	3,53
<b>Total Acidity:</b>	5,49 g/dm <sup>3</sup> (tartaric acid)
<b>Residual Sugar:</b>	167,00 g/dm <sup>3</sup>
<b>TASTING NOTES:</b>	
<b>Color:</b>	strong and bright yellow
<b>Aroma:</b>	Very intense, complex, with honey, candied orange, nuances of nuts, caramel and delicate oak wood on a background of greedy rich fruit and greedy. Fresh mineral notes.
<b>Palate:</b>	Delightfully and naturally sweet in the mouth, very harmonious, full-bodied and smooth and a well balanced acidity. Persistent and pleasant final
<b>SERVING:</b>	The ideal temperature for consumption is 10°C.
<b>GASTRONOMY:</b>	Foie gras, starters and desserts
<b>WINEMAKER:</b>	José Conceição