

PRODUCT:	QUINTA DA SEQUEIRA COLHEITA TARDIA BRANCO 2010
Type:	Family-owned estate
Appellation:	Protected Designation of Origin Douro (DOC Douro)
Type:	Late Harvest White
Quantity produced:	2.897 bottles 375 ml
Grape Varieties:	100% Malvasia Fina
Winemaking:	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.
Fermentation equipment:	New oak French barrels
Ageing:	Six months in new oak French barrels
LABORATORIAL ANALYSIS:	
Alcohol Content:	12,50 % vol. (20 °C)
pH:	3,53
Total Acidity:	5,49 g/dm ³ (tartaric acid)
Residual Sugar:	167,00 g/dm ³
TASTING NOTES:	
Color:	strong and bright yellow
Aroma:	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.
Palate:	Delightfully and naturally sweet in the mouth, very harmonious, full-bodied and smooth and a well balanced acidity. Persistent and pleasant final
SERVING:	The ideal temperature for consumption is 10°C.
GASTRONOMY:	Foie gras, starters and desserts
WINEMAKER:	José Conceição