



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:	QUINTA DA SEQUEIRA TINTO 2011
Type:	Family-owned estate
Appellation:	Protected Designation of Origin Douro (DOC Douro)
Quantity produced:	7320 bottles of 750 ml, 174 bottles Magnum and 50 bottles off 5 L
Grape Varieties:	Touriga Nacional: 40%; Touriga Franca: 15%; Tinta Roriz: 20%; Tinta Barroca: 15%; Tinta Amarela: 10%
Winemaking:	Total destemming followed by crushing; cold maceration for 24 hours; fermentation for eight days, in stainless steel tanks with refrigeration system, followed by malolactic fermentation.
Fermentation temperature:	18 – 28 °C
Ageing:	Matured for six months in used French oak barrels.
LABORATORIAL ANALYSIS:	
Alcohol Content:	14,50 % vol. (20 °C)
pH:	3,79
Total acidity:	4,8 g/dm ³ (tartaric acid)
Residual Sugar:	2,7 g/dm ³
TASTING NOTES:	
Color:	Full red
Aroma:	Very concentrated, with wood notes combined with stewed red fruits.
Palate:	Well balanced with 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. The wine should be decanted 10 minutes before serving. The ideal temperature for consumption is 17°C.
GASTRONOMY:	Meat dishes or all kind of cheese
WINEMAKER:	José Conceição