



QUINTA DA SEQUEIRA

SINCE 1899

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| 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 |