



QUINTA DA SEQUEIRA

SINCE 1899

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| PRODUCT: | QUINTA DA SEQUEIRA RESERVA TINTO 2008 |
| Type: | Family-owned estate |
| Appellation: | Protected Designation of Origin Douro (DOC Douro) |
| Quantity produced: | 7.750 of 750 ml bottles |
| Grape Varieties: | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca |
| Winemaking: | Total destemming followed by crushing; cold maceration for 24 hours; fermentation for six days, followed by malolactic fermentation. |
| Fermentation temperature: | 18 – 28 °C |
| Fermentation equipment: | Stainless steel tanks with pumping over and cooling system. |
| Ageing: | Matured for twelve months in French oak barrels used one time |
| LABORATORIAL ANALYSIS: | |
| Alcohol Content: | 14,50% vol. (20 °C) |
| pH: | 3,57 |
| Total acidity: | 5,30 g/dm ³ (tartaric acid) |
| Residual Sugar: | 2,40 g/dm ³ |
| TASTING NOTES: | |
| Color: | Deep red |
| Aroma: | Very concentrated, with wood notes combined with stewed red fruits. |
| Palate: | Well balanced with soft 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 |