



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:

QUINTA DA SEQUEIRA BRANCO 2012

Appellation:

Protected Designation of Origin Douro (DOC Douro)

Type:

Family-owned estate

Quantity produced:

12 287 bottles of 750 ml and 190 magnum

Grape Varieties:

Rabigato, C3drega de Lario, Gouveio and Malvasia Fina.

Winemaking:

Made from the best vines of the Quinta da Sequeira, the juice was fermented at low temperature in order to enhance all the aroma and flavors of the grapes.

Fermentation equipment:

Stainless steel tanks for temperature control.

LABORATORIAL ANALYSIS:

Alcohol Content:

13,00 % vol. (20 °C)

pH:

3,11

Total Acidity:

5,92 g/dm³ (tartaric acid)

Residual Sugar:

7,50 g/dm³

TASTING NOTES :

Color:

Clear and citric color

Aroma:

Intense and fresh pineapple and passion fruit aroma.

Palate:

Clear fresh and soft, with perfect alcohol/acidity balance, resulting in a long and pleasant wine.

SERVING:

The ideal temperature for consumption is 8°C.

GASTRONOMY:

Aperitifs, salads, sushi, and all kind of white meat and fish.

WINEMAKER:

Jos3 Concei3o