



# QUINTA DA SEQUEIRA

SINCE 1899

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<b>PRODUCT:</b>	<b>QUINTA DA SEQUEIRA RABIGATO BRANCO 2012</b>
<b>Region:</b>	Protected Designation of Origin Douro (DOC Douro)
<b>Type:</b>	Family-owned estate
<b>Quantity produced:</b>	5.000 bottles 750 ml
<b>Grape Varieties:</b>	100% Rabigato.
<b>Winemaking:</b>	Made from selected grapes of the variety Rabigato, the juice was fermented at low temperature in order to enhance all the aroma and flavors of the grapes.
<b>Fermentation equipment:</b>	Stainless steel tanks for temperature control.
 <b>LABORATORIAL ANALYSIS:</b>	
<b>Alcohol Content:</b>	13,50 % vol. (20 °C)
<b>pH:</b>	3,21
<b>Total Acidity:</b>	5,79 g/dm <sup>3</sup> (tartaric acid)
<b>Residual Sugar:</b>	9,20 g/dm <sup>3</sup>
 <b>TASTING NOTES :</b>	
<b>Color:</b>	Clear and citric colour
<b>Aroma:</b>	Intense and fresh pineapple and passion fruit aroma, with notes of orange blossom and sweet vanilla.
<b>Palate:</b>	Clear fresh and soft, with perfect alcohol/acidity balance, resulting in a long and pleasant wine.
<b>SERVING:</b>	The ideal temperature for consumption is 8°C.
<b>GASTRONOMY:</b>	Aperitifs, salads, sushi, fish and all kind of white meat.
<b>WINEMAKER:</b>	José Conceição