



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:	ECOS TINTO 2010
Appellation:	Protected Designation of Origin Douro (DOC Douro)
Quantity produced:	20.000 bottles 750 ml
Grape Varieties:	Touriga Nacional, Touriga Franca, Sousão, Tinta Roriz, Tinta Barroca.
Winemaking:	Total destemming followed by crushing; cold maceration for 24 hours; fermentation for two days, in stainless steel tanks with cooling system, followed by malolactic fermentation.
Fermentation temperature:	18 – 28 °C
LABORATORIAL ANALYSIS:	
Alcohol Content:	13,50 % vol. (20 °C)
pH:	3,81
Total acidity:	4,8 g/dm ³ (tartaric acid)
Residual Sugar:	2,4 g/dm ³
TASTING NOTES:	
Color:	Ruby
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