



# QUINTA DA SEQUEIRA

SINCE 1899

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<b>PRODUCT:</b>	<b>ECOS TINTO 2010</b>
<b>Appellation:</b>	Protected Designation of Origin Douro (DOC Douro)
<b>Quantity produced:</b>	20.000 bottles 750 ml
<b>Grape Varieties:</b>	Touriga Nacional, Touriga Franca, Sousão, Tinta Roriz, Tinta Barroca.
<b>Winemaking:</b>	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.
<b>Fermentation temperature:</b>	18 – 28 °C
<b>LABORATORIAL ANALYSIS:</b>	
<b>Alcohol Content:</b>	13,50 % vol. (20 °C)
<b>pH:</b>	3,81
<b>Total acidity:</b>	4,8 g/dm <sup>3</sup> (tartaric acid)
<b>Residual Sugar:</b>	2,4 g/dm <sup>3</sup>
<b>TASTING NOTES:</b>	
<b>Color:</b>	Ruby
<b>Aroma:</b>	Very concentrated, with wood notes combined with stewed red fruits.
<b>Palate:</b>	Well balanced with smooth tannins resulting in a harmonious, clean and persistent wine.
<b>SERVING:</b>	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.
<b>GASTRONOMY:</b>	Meat dishes or all kind of cheese
<b>WINEMAKER:</b>	José Conceição