



QUINTA DA SEQUEIRA
SINCE 1899

PRODUCT:	QUINTA DA SEQUEIRA GRANDE RESERVA BRANCO 2019
Appellation:	Protected Denomination of Origin Douro (DOC Douro)
Type:	Family-owned estate
Quantity produced:	3633 bottles of 75 cl and 100 bottles of 150cl
Grape Varieties:	Rabigato, C3dega de Larinho, Gouveio and Malvasia Fina.
Winemaking:	Made from the oldest vines of the Quinta da Sequeira (over than 100 years old), the juice was fermented in Vosges new oak barrels at low temperature in order to enhance all the aroma and palate of the grapes. Matures for 12 months in Vosges new oak barrels.
Ageing:	
LABORATORIAL ANALYSIS:	
Alcohol Content:	14,50 % vol. (20 °C)
pH:	3,18
Total Acidity:	5,40 g/dm ³ (tartaric acid)
Residual Sugar:	4,0 g/dm ³
TASTING NOTES :	
Color:	Clear and citric color
Aroma:	Intense and fresh fruit aroma, with wood notes.
Palate:	Clear fresh and soft, with perfect alcohol/acidity equilibrium, resulting in a very long and pleasant wine.
SERVING:	The ideal temperature for consumption is 9°C.
GASTRONOMY:	Roasted fish and shellfish
WINEMAKER:	Alexandra Pinto