QUINTA DA SEQUEIRA
SINCE 1899

PRODUCT:	**QUINTA DA SEQUEIRA RESERVA TINTO 2018**
Type:	Family-owned estate Protected Denomination of Origin Douro (DOC Douro)
Quantity produced:	14806 bottles of 75 cl bottles and 597 bottles of 150 cl
Grape Varieties:	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca
Winemaking:	Total destemming followed by crushing; cold maceration for 24 hours; fermentation for six days, followed by malolactic fermentation.
Fermentation temperature:	18 – 28 °C
Fermentation equipment:	Stainless steel tanks with pumping over and refrigeration system.
Ageing:	Matured for twelve months in French oak barrels one utilization

LABORATORIAL ANALYSIS:

Alcohol Content:	14,50 % vol. (20 °C)
pH:	3,55
Total acidity:	5,60 g/dm3 (tartaric acid)
Residual Sugar:	0,80 g/dm3

TASTING NOTES:

Color:	Deep red
Aroma:	Very concentrated, with wood notes related with black berry fruits jam.
Palate:	Well balanced with soft 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, so sediment formation is normal. The wine should be decanted 10 minutes before serving. The ideal temperature for consumption is 16ºC.
GASTRONOMY:	Best with strong meat dishes or all kind of cheese.
WINEMAKER:	Alexandra Pinto