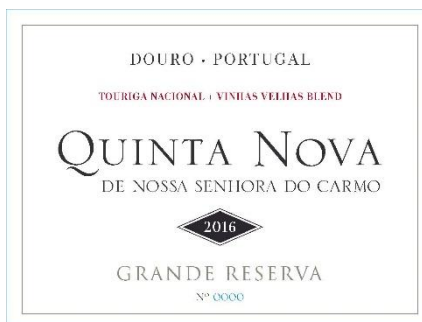


## QUINTA NOVA GRANDE RESERVA RED

### Douro DOC 2016

Varieties	25% Old vines and 75% Touriga Nacional
Vineyards	QN, Letra A; Sub region Cima Corgo; old vines
Vinification / Ageing	Grape sorting, total destemming and cold pre-fermentation in inox vats for 3 days with temperature control, fermentation in oak for 5-6 days (27º a 29º) and further 2 days of pos fermentation maceration. Ageing 16 months in new French oak barrels (Centre, Allier and Vosges forests), 300 lt capacity, and 5 months in the bottle, before release.
Wine analysis	Alc/Vol 14,0 %, total acidity 5,5 g/l, pH 3,65; residual sugars 0,6 g/l, total SO2 146 mg/l, Dry Extract 39 g/l



#### TASTING NOTES 2018

*Winemakers: Jorge Alves, Sónia Pereira*

Deep red-violet colour. Complex aromas with notes of black fruits, violets, cloves and white pepper. Very intense mouthfeel, dense, sophisticated, concentrated and with an impressive balance between alcohol, structure and acidity. Silky texture, firm structure with narrow mouth, strong and savary, with a high gravity. Longlent and persistent finish. A great potential for bottle ageing.

Storage	Dark and cool place (12 a 14ºC), in horizontal position and no vibration. Could age at leaste until 2035.
Service	At a temperature of 16ºC-18ºC. We recommend that you decant it before drinking.