

## QUINTA NOVA REFERÊNCIA GRANDE RESERVA

### Douro DOC 2016

Varieties	25% Old vines and 75% Tinta Roriz
Vineyards	QN, class A; Sub region Cima Corgo; old vines
Vinification / Ageing	Grape sorting, total destemming and cold pre-fermentation maceration for 3 days; fermentation in oak vats for 8-9 days with temperature control (28º-30ºC) and further 4 days of post-fermentation maceration. Aged for 16 months in 300 lt new french oak barrels (Centre, Nevers e Jura forests) and 5 months in the bottle before release.
Wine analysis	Alc/Vol 14,0 %, total acidity 5,8 g/l, pH 3,77; residual sugars 0,6 g/l, total SO <sub>2</sub> 110 mg/l; Dry Extract 40 g/l



### TASTING NOTES 2018

*Winemakers: Jorge Alves, Sónia Pereira*

Deep red-violet colour. Complex aromas with notes of blueberries and spices – black pepper, cloves and graphite. Very intense mouthfeel, with a high density, muscle structure, high concentration and an impressive balance between alcohol, structure and acidity. Savory, firm tannins, narrow mouth, giving it a great potential for bottle ageing. Very long length with high aromatic and physical persistence.

Storage	Dark and cool place (12 a 14ºC), in horizontal position and no vibration. Could age at least until 2040.
Service	At a temperature of 16ºC. We recommend that you decant it into a decanter before drinking.