



MIRABILIS GRANDE RESERVA RED

Douro DOC 2011

Grape Varieties	Touriga Franca, Tinto Cão, Tinta Amarela, Vinhas Velhas and barrels selection field blend
Grape Origins	QN; Sub-region Cima Corgo; old vines, cat. A
Vinification/Ageing	Manual selection of the grapes on sorting conveying belt at the entrance to the winery. Total de-stemming and cold maceration; fermentation in barrels for nine days with temperature control (75-78°F) and seven days more in long maceration. It ages mainly in French new oak for 18 months. Two “ <i>soustrages</i> ” (Feb and Oct 2012) and 6 months in cave.
Production	2.978Lts
Analysis	Alc/Vol 14,6 %, total acidity 6,2g/l; pH 3,42; reducing sugars 1 g/l, SO2 total 125 mg/l.

TASTING NOTES 2013

Winemakers: Jorge Alves and Sónia Pereira

Deep ruby red color. Complex and intense aromas, with notes of black fruits and spices—white pepper and nutmeg. Elegant in mouth; brilliant and silky texture, very concentrated and sophisticated, nice balance between texture, acidity and structure.

CONSUMPTION

Storage	Store in a cool dark place (53° to 55°F) on its side with a minimum of movement. Drinkable for 12 years.
How to Serve	Should be served at a temperature of 60°F. We recommend that you decant it carefully.

