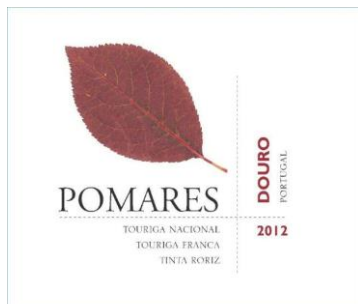


POMARES RED

Douro DOC 2014

Varieties	Tinta Roriz, Touriga Franca and Touriga Nacional
Vineyard	QN, letter A, Sub-region Cima Corgo; average age 25 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in stainless-steel tanks for 10 days with temperature control to keep the primary fruity components. A part of the blend was stored in french and american oak barrels for 6 months.
Wine analysis	Alc/vol 13,4%, total acidity 4,9 g/l, pH 3,61, total SO ₂ 131 mg/l; Residual Sugars 5,9 g/l; Dry Extract 30,6 g/l



TASTING NOTES

Winemakers: Jorge Alves and Sónia Pereira

With a cherry color and good intensity, this wine presents a young aroma with very mature red fruit. Discreet presence of vanilla and toast confer a strong personality in addition to the intense and fresh character. Fruity and pure. Very soft palate and velvety tannins in a good volume.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 15 - 16°C. Consumption until 2019.