

QUINTA NOVA REFERENCIA GRANDE RESERVA

Douro DOC 2011

Varieties	Old vines and Tinta Roriz
Vineyards	QN, Letra A; Sub region Cima Corgo; old vines
Vinification / Ageing	Grapes selection at the entrance of the cellar. Total stripping and cold pre-fermentation in inox vats for eight to nine days with temperature control and further four days of intense maceration. Storage 17 months in new french and 6 months in the cellar.
Bottling	2600 Lts (bottled in 2013)
Wine analysis	Alc/Vol 14,6 %, total acidity 5,8 g/l, pH 3,57; reducing sugars 1 g/l, total SO ₂ 141 mg/l.



TASTING NOTES

Winemakers: Jorge Alves e Sónia Pereira

Deep red-violet color. Complex aromas with notes of ripe red fruits and spices. On the palate, the tremendous aromatic complexity combines with high density, concentration, balance, soft texture but firm tannic structure which gives it strength and provides a long potential for bottle aging.

HOW TO SERVE

Storage	Dark and cool place (50 - 55°F) in horizontal position and no vibration. Possible to keep for 14 years.
Service	At a temperature of 60°F. We recommend that you decant it into a decanter before drinking.