

## QUINTA NOVA UNOAKED

### RED Douro DOC 2014

Varieties	Touriga Franca, Tinta Roriz, Tinto Cão, Touriga Nacional
Vineyards	QN, type A; Sub-region Cima Corgo
Vinification/Aging	Grapes selection at the entrance of the cellar. Total stripping with cold pre-maceration for 4 days and fermentation in stainless-steel tanks for 6 days (75-78°F). Two “delastages” a day to extract soft and structuring tannins, fruity aromas and a juicy texture.
Wine analysis	Alc/vol 14%, total acidity 4.8 g/l, pH 3.7, reducing sugars 1.4 g/l, Dry Extract 28 g/l; Total SO <sub>2</sub> : 135mg/L.



## TASTING NOTES

*Winemakers: Jorge Alves and Sónia Pereira*

A ruby red wine with blue notes. Fresh and intense fruity aroma, (red berries). Intense flavor, fresh, superb balance between the intense fruitiness, acidity and alcohol, dense structure, juicy texture, beautiful concentration, magnificent gravity, three-dimensional, sophisticated and complex. It has a long finish, filled with elegance and precision.

## Storage HOW TO SERVE

Dark and cool place (53 - 56°F), in horizontal position and no vibration.

Service

At a temperature of 60°F. To drink now or in 5-6 years.