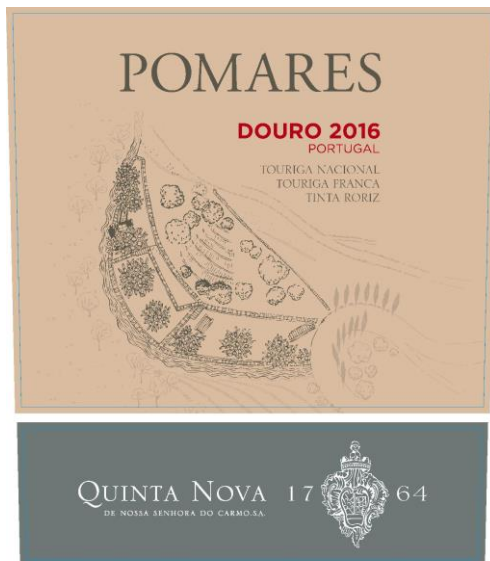


POMARES RED

Douro DOC 2016

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 (24-26°C) to keep the primary fruity components. A part of the blend aged in french and american oak barrels for 6 months.
Wine analysis	Alc/vol 13,3%, total acidity 4,14 g/l, pH 3,99, Total SO ₂ 58mg/l; Residual Sugars 4,5 g/l; Dry Extract 33,6 g/l



TASTING NOTES 2018

Winemakers: Jorge Alves and Sónia Pereira

Red cherry color with good intensity, this wine presents a young aroma, with ripe red fruit. Faint presence of vanilla and toast give personality to the set, which is intense, fresh, fruity, pure and tense. It shows a good balance between structure, alcohol and body with velvety and concentrated tannins, greasy texture, beautiful volume and good complexity and intensity. All combined with a good persistence result in a modern wine, to appreciate right away.

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 2020.