

QUINTA DOS AVIDAGOS RESERVA

RESERVE



WINE DESCRIPTION

THE VINEYARD IS PLANTED IN XIST SOIL, WITH HIGH ROCK DENSITY AND VERY GOOD SOLAR EXPOSITION .THE DIFFERENT GRAPE VARIETIES ARE PLANTED BY SINGLE SETTINGS, ENABLING SO THE PERFECT CONTROL OF ALL OPERATIONS.

APPELLATION

DOC DOURO
RED RESERVE

GRAPE VARIETIES

TINTA RORIZ | TINTA BARROCA | TOURIGA FRANCA |
TOURIGA NACIONAL

VINIFICATION

HAND MADE HARVESTING TO SMALL 20 KG BOXES. TOTAL DESTEMMING, COLD PRE MACERATION, FERMENTATION WITH TEMPERATURE CONTROL IN INOX, WITH DAILY REFRESHING. STAGE SUR LIES IN FRENCH OAK BARRELS FOR 12 MONTHS. WINE NOT FILTERED .SOME DEPOSIT MAY OCCUR.

WINE SPECIFICATIONS

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGARS	PH
14% VOL.	5,3 [G / LT.]	3,9 [G / LT.]	3,59

TASTING NOTES

COLOUR
RED CHERRY

AROMA

GOOD INTENSITY AND COMPLEXITY REMINDING RIPPED RED FRUITS. SOME FLORAL NOTES AND SPICES FORM THE OAK IN WICH IT STAYED.

PALATE

SOFT. ROUNDED TASTE WITH BODY AND SOFT TANNINS. FOCUSED ON THE FRUIT. LONG ENDING.

WINE IS BOTTLED POETRY - ROBERT LOUIS STEVENSON