

QUINTA DAS ESTRÉMUAS

RESERVA 2008

RED WINE

A.O.C. DÃO

IDENTIFICATION

Brand Wine: Quinta das Estrémuas

Grapes: Touriga Nacional, Jaen, Tinta Roriz

Designation of Origin: A.O.C. Dão

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density of 4000 feet per hectare

Type of Pruning: Guyot double strand double strand Royat

Yield per hectare (ton. / ha): 6 ton. grape per hectare

Location of vineyards: County of Nelas, Altitude 450 m

TECHNOLOGY OENOLOGICAL

Type: Maceration pre-fermentation for 24 hours, followed by fermentation with controlled temperature to 25°C 10 days and maceration post - fermentation for 5 days

TASTING

Ruby color has a strong vinous aroma of high refinement, with hints of cherry and spices. The palate is intense and velvety with good tannic structure which gives a magnificent evolution in the bottle. It is a wine that has ready to drink but the quality certainly improve over the next five years.

It should be served at a temperature of 18 ° C

WINEMAKER

Pedro Marques Borges

NATURAL FACTORS

Climate: Mediterranean

Soil: Granite

Alfrocheiro 12%

ANALYTICAL PARAMETERS

Alcohol content: 13.5% Vol

Volatile acid: 0.53 g / L

Dry extract: 30.7 g / L

Reducing sugars: 2.2 g / L

Aging: 9 months in French oak



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