

QUINTA NOVA

Grande Reserva Referencia

Douro

Technical information

Country: Portugal
Region: Douro
Appellation: Douro
Grape Variety : 25% Old vines and 75% Tinta Roriz
Terroir : Schyst
Age of the vines : old vines

Vinification

Total stripping and cold pre-maceration for 2 days.
Fermentation in oak for 5-6 days with temperature control and further 4 days of intense maceration.
Storage for 16 months in new french oak (Centre, Nevers e Jura forests) and 6 months in the cellar.

Tasting notes

This wine is a deep red-violet colour. The complex aromas with notes of blue fruits, spices, black pepper, cloves and graphite. The taste is intense with a high density, concentration and an impressive balance between alcohol, structure and acidity. The sappy, firm structure with narrow mouth gives it a long potential for bottle ageing. The final taste is very long with an aromatic and physical persistence.

Best to drink:

Possible to keep for 20 years.

Wine pairing:

This wine goes well with grilled meats and strong cheese.

