

# QUINTA NOVA

## Mirabilis Grande Reserva White

Douro

### Technical information

**Country:** Portugal  
**Region:** Douro  
**Appellation:** Douro  
**Grape Variety :** Viosinho, Gouveio and old vines  
**Terroir :** Schyst  
**Age of the vines :** 80 years



### Vinification

Pressing of the whole grapes and treatment based on the pH. Fermented in French and Hungarian oak barrels at low temperatures (10-11°C). “Elevage” for 10 months in the same barrels (65% new wood) “sur lie”, with “battonage” every 20 days.

### Tasting notes

Brilliant in appearance this wine has a beautiful citrus colour with green reflexes. The aroma reveals an unusual complexity of white fruits and white flowers, mineral granite notes, cloves and white pepper. The taste is a blend of sensations consisting of intense and fresh acidity that is balanced by a solid structure, linear texture, deepness and concentration. It finishes three-dimensional, tense, very long, precise and persistent. Both focused and transparent.

#### **Best to drink:**

Up to 15 years.

#### **Wine pairing:**

Pairs beautifully with hard cured cheeses, fatty fish, Asian style food, poultry, pork and veal.