

# QUINTA NOVA

## Pomares red

Douro

### Technical information

**Country:** Portugal  
**Region:** Douro  
**Appellation:** Douro  
**Grape Variety :** Tinta Roriz, Touriga Franca and Touriga Nacional  
**Terroir :** Schyst  
**Age of the vines :** average age 25 years

### Vinification

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 is aged in french and american oak barrels for 6 months.

### Tasting notes

Red cherry color with good intensity, this wine presents a young aroma of ripe red fruit. A faint presence of vanilla provides an intense, fresh, fruity, and pure flavor. It offers a good balance between structure, alcohol and body with velvety and concentrated tannins, texture, volume, complexity and intensity. All combined resulting in a modern wine to appreciate right away.

#### **Best to Drink:**

Within the next 4 years

#### **Wine pairing:**

Pomares red goes well with tacos, empanadas, burgers.

