

QUINTA NOVA

Grainha Reserva Red

Douro

Technical information

Country: Portugal
Region: Douro
Appellation: Douro
Grape Variety : T. Roriz, T. Franca, Touriga Nacional, Tinta Barroca
Terroir : Schyst
Age of the vines : average 25 years



Vinification

Total destemming, cold pre-maceration for 5 days and fermentation in stainless steel vats for 8 days under a controlled temperature. Four “delastages” a day to extract delicate and soft tanins. Aged for 18 months in barrels, mostly french oak (75% 2nd year oak + 25% 3rd year oak).

Tasting notes

Gorgeous color ruby closed. Very intense aroma of black fruit resembling blueberries and rose pepper. Complex, delicate notes of wood, vanilla and spices. Mineral. On the palate the structure appears large, the soft tannins well rounded by black fruit, balanced with a silky texture and a remarkable concentration. Deep. Long finish with great complexity and special precision.

Aging potential:

Drink now or keep it for 5-7 years.

Wine pairing:

Pairs nice with lamb and filet mignon.