



Quinta das Brôlhas

Vinhos de Quinta - Casa de campo turismo rural

Quinta das Brôlhas Reserva Tinto 2007

Concept

This wine was produced with the traditional Douro varieties - Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão - as well as about 30% of old vineyard grapes in a year considered to have had very good climate conditions for the Douro wines.

Technology

In due time of the grapes maturation, the manual harvest was done, and after grapes destemming they have fermented with prolonged skin contact in stainless steel tanks. After that the wine aged in French oak wood for twelve months. After bottling another aging in bottle was done before being sent to the market.

Description

Deep rubi colour, intense aroma of ripe fruit and some vegetal. Vanilla, coco and chocolate notes were obtained from the wood aging. Full bodied wine with smooth tannins well combined with acidity. An appropriate wine for meat dishes.

Chemical analysis

Alcohol 13,9 % (v/v)

Volatile acidity 0,46 g/dm³

Total acidity 5,38 g/dm³

pH 3,52

References

Quinta das Brôlhas: Best of Wine Tourism 2006 awarded by the network of the capitals of the great vineyards (Mendoza, Argentina)

Enolog

Professor Virgílio Loureiro

