



Quinta das Brôlhas

Vinhos de Quinta - Casa de campo turismo rural

Quinta das Brôlhas Reserva Tinto 2008

Concept

This wine was produced with the traditional Douro grapes varieties - Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão - as well as 30% to 40% of old vineyard grapes making a blend of high quality.

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 fifteen months. After bottling another aging in bottle was done before being sent to the market. Were produced 10.000 bottles.

Description

Fine rubi colour, intense aroma combining fresh fruit with more ripe one. Vanilla, coco and chocolate notes were obtained from the wood aging, granting complexity. Full bodied wine with smooth tannins well combined with acidity. An appropriate wine for meat dishes.

Chemical analysis

Alcohol 14,3 % (v/v)

Volatile acidity 0,72 g/dm³

Total acidity 4,91 g/dm³

pH 3,69

References

IVDP Gold Medal awarded in June 2011

Concours Mondial de Bruxelles Silver Medal awarded in 2012

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

Enolog

Professor Virgílio Loureiro

