



QUINTA DO SOBREIRO

DE CIMA

BLEND SERIES

QUINTA DO SOBREIRO DE CIMA GRANDE RESERVA BRANCO 2017 TRÁS-OS-MONTES DOC



WHITE Wine / Grande Reserva
SINGLE HARVEST 2017
REGION Trás-os-Montes DOC



GRAPES
Códega-do-Larinho (75%), Viosinho (25%).

WINEMAKER Luís Cortinhas



ORIGIN
Schist and granitic soils of higher altitude of Quinta do Sobreiro de Cima, with predominant east exposure.



VINIFICATION AND MATURATION
Manual harvest to small perforated crates. Reception with complete destemming. Soft crushing and pressing under inert atmosphere. Prolonged fermentation under controlled temperature of around 14°C. Maturation in french and american wood, with stirring of fine lees - batonnage - until bottling.



TASTING
In Quinta do Sobreiro de Cima we have selected the best Códéga-do-Larinho and Viosinho grapes in order to create our Grande Reserva white wine. With a pale yellow hue, it is a wine with great aromatic intensity. The ripe white fruits aromas are balanced by notes of citrus fruits, conveying it freshness. This set gained complexity and volume in the palate through fermentation and maturation in french oak barrels, aided with batonnage until the bottling. Our Grande Reserva is a full-bodied wine, of which the maturation granted more complexity and balance.



TRY IT WITH...
This wine is an ideal partner of intense fish dishes, white meats or cured cheeses.
Serve at a temperature of 10°C.



ANALYTIC DATA
Alcohol 14%
pH 3,38
Total acidity 5,8 g/L
Total sugar 4,8 g/L

EAN 560 1022 00158 4



PACKAGE
Cardboard box 3 bottles

