



# QUINTA DO SOBREIRO

## DE CIMA

BLEND SERIES

### QUINTA DO SOBREIRO DE CIMA GRANDE RESERVA TINTO 2018 TRÁS-OS-MONTES DOC



RED Wine / Grande Reserva  
HARVEST 2018  
REGION Trás-os-Montes DOC



GRAPES  
Touriga Nacional (60%), Trincadeira (30%), Bastardo (10%).

WINEMAKER Luís Cortinhas



ORIGIN  
Schist soils from Quinta do Sobreiro de Cima, with predominant south exposure.



VINIFICATION AND MATURATION  
Manual harvest to small perforated crates. Reception with immediate destemming and crushing. Fermentation in stainless steel tanks, with tanning under controlled temperature of around 23°C. Prolonged maceration and malolactic conversion in oak wood.  
Maturation for 12 months in french and american oak wood.



TASTING  
In Quinta do Sobreiro de Cima we have selected the best Touriga Nacional, Trincadeira and Bastardo grapes in order to create our Grande Reserva red wine. With a deep ruby color, it is a wine that reveals the great character of Trás-os-Montes, for its concentration and aging ability. With a complex and rich aroma of ripe black fruits, we can feel a touch of spices and liquors, harmonized by the maturation in french oak barrels for 24 months. In the palate, the intensity of the black fruits is felt, balanced by the aging, with fine tannins and a long, persistent finish.  
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 pair to intense meat dishes, smoked meat or cheeses. Serve at a temperature of 17°C.



ANALYTIC DATA  
Alcohol 14.5%  
pH 3,64  
Total acidity 5,2 g/L  
Total sugar < 4,5 g/L

EAN 560 1022 00183 6



PACKAGE  
Cardboard box 3 bottles

