



# QUINTA DO SOBREIRO

## DE CIMA

BLEND SERIES

### QUINTA DO SOBREIRO DE CIMA RESERVA TINTO 2019 TRÁS-OS-MONTES DOC



RED Wine / Reserva  
SINGLE HARVEST 2019  
REGION Trás-os-Montes DOC



GRAPES  
Touriga Nacional (50%), Trincadeira (35%), Bastardo (15%).

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. Of deep garnet hue, it possesses aromas of black ripe fruits, spices and a balsamic touch, harmonized by the 12 months maturation in french oak wood. In the palate the fruit is intense, with velvet tannins and a long, persistent finish. Our Reserva is a full-bodied wine, of which the maturation granted more complexity and balance.



TRY IT WITH...  
This wine is an ideal partner for intense meat dishes, bush meat or cheeses. Serve at a temperature of 17°C.



ANALYTIC DATA  
Alcohol 15%  
pH 3,62  
Total acidity 5,2 g/L  
Total sugar 3,2 g/L

EAN 560.102.200.1744



PACKAGE  
750 ml / 1500 ml

