

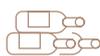


QUINTA DO SOBREIRO

DE CIMA

TEMPO - RESERVA 2009

TRÁS-OS-MONTES DOC - LICOROSO



RED Wine / Tempo
SINGLE HARVEST 2009
REGION Trás-os-Montes DOC



GRAPES
Varieties typical of the region, originating from aged vineyards.

WINEMAKER Luís Cortinhas



ORIGIN
Santa Valha, Valpaços.



VINIFICATION AND MATURATION
This fortified wine was produced using several typical grape varieties of the region. After a careful selection of the best grapes in prime ripening condition from the vineyards, they were manually harvested into small perforated crates, which, in turn, were transported to the winemaking facilities and placed in a reception mat, so the grapes could be completely destemmed and immediately crushed.
The fermentation took place in stainless steel tanks under controlled temperature. The process was halted by the addition of a selected wine alcohol to preserve the natural sugar of the grapes, done under cold temperature so not to interfere with the organoleptic properties of the wine.
To qualitatively improve its organoleptic characteristics, this First Fortified Wine from DOC Trás-os-Montes had a well-deserved rest of 10 years in old french oak barrels, used to age 20 year old Porto wine, originating a product of excellent quality.



CHARACTERISTICS
From a hue between ruby and dark red, it has evolved to a more amber hue with golden shades, presenting outstanding organoleptic characteristic, namely its structure and aromatic and palate balance, this wine possesses the character of the Transmontano terroir. With fine and highly complex aromas of dried fruits, caramels, spices, roasting and wood, a result of its maturation in barrel, it pairs with lingering aromas of fresh fruit. In the palate, the characteristic softness of wine aged in oak is already apparent.



PAIRINGS
This wine can be a great appetizer, served at around 14°C, or a great partner of sweet deserts, such as cakes and chocolates, but also more intense deserts like dried fruits, candied fruits, and some cheeses.



ANALYTIC DATA
Alcohol 20% | pH 3,71 | Total acidity 4,7 g/L | Residual sugar 123 g/L

EAN 560 1022 00145 4



PACKAGE
Cardboard box 1 bottle

