

TECHNICAL DATA

Name of product: QUINTA DO CARNEIRO RESERVA RED 2007

Produced and bottled: Sociedade Agrícola do Carneiro, Lda.

Classification: D.O.C. Alenquer.

Grapes: Touriga Nacional, Trincadeira, Cabernet Sauvignon.

Area: 14,5 hectares.

Average vineyard age: 15 years

Soil: Limestone.



Notes of harvest: Quinta do Carneiro's microclimate, with clear Mediterranean characteristics, offers excellent conditions for good ripening of the grapes. In fact, the relatively high temperatures of 29-30°C felt on the southern and western slopes where the red wine grapes are grown, together with a relatively low atmospheric humidity (< 60%) helped to produce grapes rich in sugar and polyphenols and ensured excellent plant health.

Process of wine making: Classic fermentation system together with grape and stems. Intense maceration before fermentation, which one happened with controlled temperature at 25-27°C. Maceration after fermentation.

Ageing: It stayed in new French oak during 10 months and 6 months in our cellar after bottling.

Analytical data:

Alcohol strength: 14,0 % by Vol.

Total acidity: 5,90 g/l

pH: 3.74

Sugar: < 2,5

Notes on tasting:

Visual appearance: Clear and brilliant.

Color: Perfect deep ruby color.

Aroma: Smooth and delicate with fruity/woody complexity.

Taste: Full, involving body.

General Impression: The tannins are evenly mixed giving a long-lasting aftertaste.

Consumption: This wine is best served with meat, preferably roasted or as a partner of soft cheese. The bottle should be opened 1 hour before serving at a temperature of 18°C. Being a natural product it may show some residual with aging. If necessary decant it before serving. Is now the best time for drink this wine.

Preservation in private cellar: Lay the bottle down in a cool and dry place, sheltered from light.

Shipment of product: In "Bordeaux" type bottles.

Cases of 6 bottles:

Euro palettes measuring 120x80x175 cm, each takes 90 cases in 9 rows of 10 each.

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