

Quinta
Valle
Longo

QUINTA DE VALLE LONGO RESERVA RED 2008

DOC (Denominação de Origem Controlada) DOURO - Demarcated Douro Region | PORTUGAL



Grape Varieties

Touriga Nacional (60%), Tinta Roriz (20%) and Touriga Franca (20%), originating from Quinta de VALLE LONGO

Wine Making

Hand picking of the grapes to small baskets. Total destemming of the grapes. Wine fermentation with moderate temperature control in stainless steel vats. Manual "Daily remontage". Matured in new French oak casks for 12 months. It is unfiltered and was not cold stabilized in order to preserve all of its natural qualities; it will therefore, with time, throw a natural deposit in the bottle.

Sensorial Analysis

Visual: Clean.

Colour: Deep red colour, with good intensity.

Aroma: Very intense and complex showing elegant notes to red and black matured fruits. Floral hints. The maturation in new oak casks provided suit aromas, toast, smoked and to spices.

Taste: Velvety attack. Good structure, tannins well-integrated by the fruit. Very long Finish.

Suggestions

Consumption: Red meat, particularly game and strong cheeses.

To be served at a temperature between 16° to 17° C.

Preservation:

At a constant temperature, and away from direct intense light.

Technical Details

Alcohol:	14 % vol.
Total Acidity:	4,07 g/l a.t.
pH:	3,92 g/l
Reducing Sugar:	2 g/l
Total Sulphur Dioxide (INS 220):	136 mg/l

Logistic Information

Bottle:	Bordalesa Prestige 750 ml
Cork:	Natural cork
Packaging:	Wooden cellar case for 6 bottles
Palletization:	80 wodden cases for 6 bottles
EAN 13 (Bar code bottle):	5 602 660 00316 9
ITF 14 (Bar code case):	1 5602 660 00316 6

Wine Maker

Rui Cunha / José Araújo / César Pinacho

