

## Technical form

**Wine:** “Quinta da Padrela DOC 2006”

**Type:** DOC Douro Red

**Region:** Douro - Portugal

**Produced and bottled by:** Pedro Miguel Morais Francisco

**Quinta da Padrela:** This farm is situated in the so-called Douro region, a sub-region Cima-Corgo in Tabuaço council.

**Viticulture:** Teresa Rodrigues

**Oenology:** Pedro Francisco

**Grape varieties:** 40% Tinta Roriz, 30% Touriga Franca, 20%

Tinta

Barroca, 10% Touriga Nacional.

**Vinification:** The total pulling grapes from de stalks.

The grapes were vinified in stainless steel temperature controller remontage vats, with control of temperature between 26º and 27ºC.

**Ageing:** After the alcoholic fermentation, the wine was then stored in stainless steel vats for the duration of the malolactic fermentation and was afterward racked to 225 litres french oak barrels and aged during 12 months.

**Total production:** About 10.500 bottles of 0,75 L

**Chemical analysis:**

Alcohol: 14,0%

Total acidity: 6,0g/l

pH: 3,69

