

Technical form

Wine: “Quinta da Padrela Reserva 2005”

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: Old vineyards with 20 grape varieties mixed

Vinification: The total pulling grapes from the stalks.

The grapes were vinified in stainless steel temperature controlled remontage vats, with control of temperature between 25°C and 26°C.

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 liters French oak barrels and aged during 12 months.

Total production: 4.500 bottles of 0,75 L

Chemical analysis:

Alcohol: 13,5

Total acidity: 5,64

pH: 3,61

