

QUINTA DAS ESTRÉMUAS

RESERVA 2010

RED WINE

IDENTIFICATION

Brand Wine: Quinta das Estrémuas – Reserva 2010

Designation of Origin: Dão

Type: Red Wine

Winery: Vinícola de Nelas

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density of 4000 feet per hectare

Type of Pruning: Guyot double strand double strand Royat

Yield per hectare (ton. / Ha): 6 ton. grape per hectare

TECHNOLOGY OENOLOGICAL

Type: maceration pre-fermentation for 24 hours, followed by fermentation with controlled temperature to 25 ° C. 10 days and maceration post - fermentation for 5 days

TASTING

Ruby color has a strong vinous aroma of high refinement, with hints of cherry and spices. The palate is intense and velvety with good tannic structure which gives a magnificent evolution in the bottle.

It is a wine that has ready to eat but the quality certainly improve over the next five years.

It should be served at a temperature of 18 ° C.

QUALITY FACTORS

Climate: Mediterranean

Soil: clayey limestone and granite

Grapes: 58% Touriga Nacional, Jaen12%, 12% Tinta Roriz
Alfrocheiro Preto 12%

ANALYTICAL PARAMETERS

Alcohol content: 13,5% Vol.

Volatile acidity: 0,66 g/L

Dry extract: 30,7 g/L

Reducing sugars: 2,2 g/L

Aging: In French oak, during 36 months.



WINEMAKER

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