



Q U I N T A D A S A P E I R A

DOC HB Reserva Touriga Nacional Red 2009

Vintage

2009

Classification

DOC - Denomination of Origin

Type

Red Reserve

Region

Encostas D`Aire

Grape Varieties

Touriga Nacional 100%

Vineyard

The selected grapes, were produced with method of Integrate Production

Harvest

Manual harvest 23 of September 2009

Winemaking Process

The fermentation occurred in a small stone grape press at 28°C, with traditional grape treading and a maceration lasting 12 days. Aging took place over six months in new French oak barrels. The resulting wine has not been filtered and as a natural product there may be some sediment.

Bottling Date

On 7 of March 2011

Tasting Notes

Wine of intense violet colour. Complex fruity aroma with hints of ripe dark fruits and spices. Fruity in the mouth matches the wood very well, with a final proof of elegant, tasteful and persistent.

Serving Suggestions

It can be drunk alone, with a well-seasoned meal, or as an accompaniment to strong cheese.

Should be served at temperature of 16/18°C.

Winemaker

Rafael Neuparth

Analytical Parameters

Alcoholic content: 13.87%

Total Acidity: 5.6 g/l

Residual Sugar: 2.9 g/l

pH: 3.55

