

DONA CEPA

DOURO



Appellation: DOC DOURO Reserva

Region: DOURO

Year: 2017

Varietals: Touriga Nacional, Touriga Franca & Sousão

Alcoholic fermentation: Fermentation with controlled temperature between 25°-28°, with prolonged maceration in stainless steel vats and also "lagares".
Aging: 12 months in french oak barrels (new and 2nd use).

Alcohol by Vol. (%vol): 14

Residual Sugar (g/l): <1

Acidity (g/l): 6,4

Visual : Clear, deep ruby.

Aroma : Clean with good intensity with fruit and some secondary aromas adding complexity.

Taste : Nice volume on the mouth, the tannins have medium intensity and the aromas of blackcurrant and cherry fade slowly with the long finish. The oak is well blended and brings a nice complexity to this wine.

Pairing Suggestions: This wine pairs nicely with elaborated cuisine, meat like game and steak. Also good to appreciate with cheese.

Serving temperature: Between 14° & 16°.

Bottle: Bordelaise 750 ml

EAN: 5603238613438

Weight: 1,21 kg

Caixa: 6 Garrafas

EAN: 15603238613435

Weight: 7,37 kg

Medidas: 220mmX150mmX340mm

Pallet: Europalette 100 caixas

Weight: 760 kg

Medidas: 120mmX80cmX151cm



Instituto dos Vinhos
do Douro e do Porto

wines of
portugal

a world of difference



QUINTADASARCAS

WINEinMODERATION.eu
Art de Vivre

info@quintadasarcas.com
www.quintadasarcas.com