

QUINTA DO CERRO DA NORA

GRANDE RESERVA 2011

CLASSIFICATION/ CATEGORY

Grande Reserva Douro DOC

TYPE

Red

GRAPE VARIETIES

Touriga Nacional grapes and Old Vines (over 70 years)

SOIL TYPE

Schist

QUANTITY PRODUCED

6331 bottles

COLOR

Deep ruby-red

AROMA

Clean and complex, with pronounced intensity. Very fruity, with hints of red berries and bergamot, black olive and black pepper notes.

TASTE

Elegant, full and velvety, with a well-marked fruity taste; nuances of quality oak casks and some minerality. The tannins are present, in an elegant and well integrated manner, granting certain freshness. Persistent, long finish.

HARVEST

Manual harvesting on the 27th of September 2011, of Touriga Nacional and Old Vines grapes, from carefully selected plots.

VINIFICATION

In stainless steel lagars with mechanical treading and complete destemming, long but soft grape skin maceration, and alcoholic fermentation with controlled temperature at 25°C.

AGEING

14 months in new French oak barrels.

SERVING SUGGESTIONS

Pairs perfectly with elaborate dishes such as roasted or stewed meats, game dishes, aged cheeses and roasted cod. This wine can be immediately consumed, however, given its structure, it has an aging potential, allowing it to maintain its quality for the next ten years.

ANALYTICAL PARAMETERS

Alcohol (%) – 14,5

Total Acidity (g/L) – 5,8

pH – 3,46

Residual Sugar (g/L) – 0,6

