

QUINTA DO CUME®

— DOURO —

TINTO DOC SELECTION 2013

Region: Douro

Appellation: DOC

Soil: Schistus

Varieties: 40% Touriga Franca, 40% Touriga Franca, 20% Tinta Roriz.

Production: 13.300 bottles

Winemaking: Fermentation in temperature-controlled stainless steel vats at 25°C

Maturation: 50 % of the final lot aged in oak barrels for 6 months.

Specifications:

Alcohol: 13%

pH: 3,58

Total Acidity: 5,0 g/L

Reducing Sugars: 0,6 g/L

Tasting Notes: Dark , concentrated, rubi colour, Complexed aromas of dark cherries, oak and spices. A soft palate with good concentration freshness and a well balanced, persistent finish.notes.

Winemaker: Jean-Hugues Gros

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