



Tranquilo Branco Reserva DOC Douro 2017

Douro Prime Lda.

Viticultura	Douro Valley, Sub-region Douro Superior
Castas	Viosinho, Gouveio e Arinto
Vinification	Stainless steel tanks with temperature control
Ageing	Stainless steel tanks
Clarification	Fining with bentonite
Appearance	Clear and brilliant
Nose	A very attractive aroma of citric fruit, very fresh and intensely fruity, with elegant floral notes.
Palate	Has a very good balance, vibrant freshness and a pleasant persistence in the mouth
Serving	Recommended temperature: 8-10 °C
Food pairing	Excellent as na aperitif, but also with shellfish, grilled fish and the traditional bacalhau
Analytics	Alcohol = 13 %v/v Total acidity = 7,16 gr/l tartaric acid pH = 3,05 Volatile acidity = 0,14g/L (ácido acético)
Packaging	Bottle capacity : 75 cl Bottles per case: 6 Weight of case: 7,5 Kg Dimensions: Length 330 mm Height 150 mm Width 230 mm
Winemaker	Manuel Matos Carvalho