



Inquieto Reserva Touriga Nacional DOC Douro 2013 Douro Prime Lda.

Viticulture	Douro Valley, Sub-region Douro Superior
Grape Varieties	100% Touriga Nacional
Vinification	In open granite tanks with gentle mechanical treading
Ageing	Initially in stainless steel, then French oak casks for 12 months, followed by at least 8 more months in bottle before release to market
Clarification	Egg white and fine filtration
Appearance	Clear and brilliant, deep purple colour
Nose	Intense blackberry and raspberry fruit with vanilla oak and red rose overlay ;
Palate	Elegant palate, dominated by concentrated fruit and gentle oak spice supported by lively acidity and linear tannins, sous-bois notes add complexity. Very good aromatic finish.
Serving	Recommended Temperature: 18 °C
Food Pairing	Ideal with meats and cheeses but also with bacalhau, octopus and grilled fish
Analytics	Alcohol = 14,5% v/v Total Acidity = 5,5 gr/l tartaric acid pH = 3,67 Volatile Acidity = 0,5 gr/L acetic acid
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 Carvalho

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