



## **Inquieto Reserva DOC Douro 2010**

### **Douro Prime Lda.**

<b>Viticulture</b>	Douro Valley, Sub-region Douro Superior
<b>Grape Varieties</b>	Touriga Nacional, Touriga Franca, Sousão
<b>Vinification</b>	In open granite tanks with gentle mechanical treading
<b>Ageing</b>	Initially in stainless steel, then French oak casks for 12 months, followed by at least 6 more months in bottle before release to market
<b>Clarification</b>	Egg white and fine filtration
<b>Appearance</b>	Clear and brilliant deep purple
<b>Nose</b>	An enjoyable sensation of aromatic freshness, with excellent complexity including notes reminiscent of wild Douro fruit, rock rose and chocolate.
<b>Palate</b>	Well integrated, firm mature tannins, with a velvety finish, appealing, with excellent length on the finish.
<b>Serving</b>	Recommended Temperature: 18 °C
<b>Food Pairing</b>	Ideal with meats and cheeses but also with bacalhau, octopus and grilled fish
<b>Analytics</b>	Alcohol = 14% v/v Total Acidity = 4,9 gr/l tartaric acid pH = 3,8 Volatile Acidity = 0,6 gr/L acetic acid
<b>Packaging</b>	Bottle capacity : 75 cl Bottles per case : 6 Weight of case : 7,5 Kg Dimensions: Length 330 mm Height 150 mm Width 230 mm
<b>Winemaker</b>	Manuel Carvalho

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