



## Inquieto Reserva DOC Douro 2017 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>	Deep purple in colour.
<b>Nose</b>	On the nose the wine shows fresh wild berry fruit that are well integrated with light notes of spice.
<b>Palate</b>	Balanced on the palate, evolving into a wine with a compact structure made of thick-textured tannins. The finish is elegant, fresh and lingering.
<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 = 5,6 gr/l tartaric acid pH = 3,7 Volatile Acidity = 0,4g/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 Matos Carvalho

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