Quinta do Infantado

ROSEIRA 2013

Region: Douro **Sub-Region:** Cima Corgo **Terroir:** Gontelho

Vineyards: Exclusively Class A parcels: Serra de Cotas & Serra Douro.

Soil: Xistous and poor **Altitude:** 250 - 350 meters **Surface:** 2 ha + 2 ha

Grapes: For this fruty and floral wine only Touriga Nacional & Touriga Franca grapes were selected.

Vinification: Partially destemmed, fermentation in lagar. Malolactic in tank.

Aging: 7 months in tank & 20 months in french oak barrels.

Bottling: 4'912 bottles e 160 magnums, all numbered, estate bottled on July 22, 2016, unfined & unfiltered.

Alcohol:	pH:	Total extract:
13.5% alc./vol.	3.57	30.2 g/l

When to drink:
For its structure and balance this Douro red will mature well in bottle for 1 to more than 20 years.

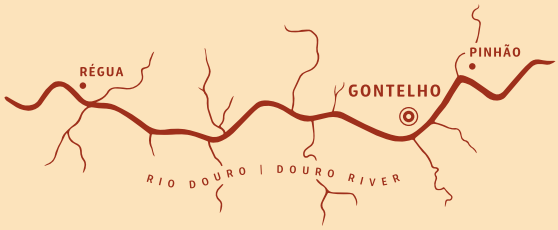
Cellar conditions: Humidity 70%, temperature 14 ºC, horizontal position.

Service: Please decant 2 hours before serving at 16-17ºC.

Viticulture: José Carlos Oliveira & João Roseira

Winemakers: Luís Soares Duarte, Fátima Ribas & Álvaro Roseira

Marketeer: Paula Roseira



www.quintadoinfantado.pt
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