



DUVALLEY

Grande Reserva | Red Wine | 2016 | DOC Douro

Varieties

Touriga Nacional | Touriga Franca

Alcohol

15%

Vinification

Vinification takes place from the selection of grapes created at Quinta das Braceiras.

All grapes are harvested manually at the ideal moment of maturation. The grapes harvested from excellent terroirs gave rise to a mixture of two varieties aged for 18 months in French oak barrels.

Tasting Note

Intense garnet color, flavor with an open and wide mouth texture, complex with vibrant tannins with a tasting impact, although it is elegance that dominates.

Aroma with somewhat exotic aromatic notes of licorice, sweet spices, sour cherries and macerated cherries.

Harmonization

Ideal for starters such as cured pata negra ham and soft cheese, red meat dishes, game dishes, oven roasts and desserts.

It should preferably be served at a temperature of 16 to 18° C.

It has an aging potential of 8 to 10 years.

Enology

Eng.º Carlos Silva

Allergens

Contains sulfites

Logistics Information

Available formats: 0.75L

Bottle net weight: 0.75Kg

Bottle gross weight: 1.77kg

Bottle EAN: 5604643608002

*Bottle usually sold in a 2-unit personalized wooden box