



## **QUINTA DO MOURÃO GRANDE RESERVA 2017**

DENOMINATION DOC Douro

TYPE Red

GRAPE VARIETIES Touriga Franca

REGION Douro

SOIL Schist

HARVEST By hand to small cases of 25 Kg

VINIFICATION After soft crushing and total destemming, grapes are

trodden on foot in the lagares, where they ferment, allowing quality constituents presents in the ripe

grapes film, softly pass to the wine.

AGEING After malolactic fermentation, the wine is aged for 15

months in new and used French oak barrels

ALCOHOL 15% vol.

RESIDUAL SUGAR >4 g/l

TASTING NOTES Rubi opaque color, intense and complex aroma, with

and evidence of red fruits and wood notes, vanilla and

spices.

Intense mouth, soft, dense, with tannis of quality and wood in. Balance acidity, with a presence of fruit

aromas, that brings to the wine the elegance, a long

term and sweet tooth.