



Quinta do Mourão



RIO BOM RESERVA 2017

DENOMINATION	DOC Douro
TYPE	Red
GRAPE VARIETIES	Touriga Franca, Touriga Nacional, Tinta Roriz
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 12 months in new and used French oak barrels
ALCOHOL	14,5% vol.
RESIDUAL SUGAR	>4 g/l
TASTING NOTES	Strong ruby color, intense aroma and hamonious, with a red fruit, notes of chocolate and vanilla. Soft in the mouth, dense with quality of tannis. A presence of the acidity gives the freshness to the wine, and become more elegante and longer.