



SEQUEIRINHA DOC DOURO RED WINE 2021

REGION - Douro / Baixo Corgo

COUNTRY - Portugal

CLIMATE - Mediterranean

GRAPE VARIETIES – Touriga Nacional (20%), Touriga Franca (30%), Tinta Roriz (50%)

VINIFICATION – Total de-stem, long but gentle maceration with skin contact and alcoholic fermentation at a temperature of 26°C. A small part of the batch aged in wood for 4 months.

ALCOHOL: 13 % Vol. SUGAR: <5,0 g/L

TOTAL ACIDITY: 5,1 g/dm3 pH: 3,68

BOTTLE: 750 ml

TASTING NOTES – Intense bright ruby colour. Expressive and ripe red fruits, blackberries jam, wild berries and spices aromas. Very elegant, round and smooth in the mouth, quite juicy, the fruity notes standing out, full of flavour and balance.

PAIRING SUGGESTIONS – Pairs very well with a wide variety of meats, smoked sausages, pizza and pasta and meat dishes.

STORING - Store in a cool dry place or drink now at 17°C.

