

QUINTA DO POÇO DO LOBO RESERVA

VINTAGE 2009

Region

Bairrada DOC

Grape Varieties

Baga (35%), Touriga Nacional (50%) and Cabernet Sauvignon (15%)

Vinification process

The best grapes raised in our Quinta do Poço do Lobo vineyards were harvested by hand, and after a rigorous selection and destemming, macerated for 2 weeks in a vat with pneumatic treading system. After the malolactic fermentation the wine matured for 12 months in new French oak barrels. It was bottled after minimal clarification.

SENSORIAL ANALISYS

Colour

Deep violet

Aroma

Intense, fresh and complex with hints of small acid fruits (blueberries and blackcurrants), toast, coffee and cinnamon.

Taste

Very voluminous, fresh and viscous. Good perception of the fruity sensations previously felt through nose. Tannins of great quality. Excellent mouth persistence.

LABORATORIAL ANALISYS

Alcohol (% by vol.): 14,3

Volatile Acidity (g acetic/l): 0,33

Total Acidity (g tartaric/l): 5,6

pH: 3,52

Total dry extract (g/l): 31,5

Total Sugar (g/l): 2,2

Total SO₂ (mg/l): 50

Serving Temperature

17/18 °C

Potential Ageing

10/15 Years

Recommended dishes

Roasted or grilled red meat, soft cheese and game, among other delicacies.

Awards

Best Wine of Bairrada – Vintage 2009

