

## FREI JOÃO RESERVA

### VINTAGE 2009

#### Region

Bairrada DOC

#### Grape Varieties

Baga (35%), Touriga Nacional (45%) and Cabernet Sauvignon (20%).

#### Vinification process

After manual harvest, careful selection and total destemming, the grapes macerated for 12 days in pneumatic wine presses. After the malolactic fermentation the wine matured for 12 months in French oak barrels. It was bottled after minimal clarification.

### SENSORIAL ANALISYS

#### Colour

Very deep ruby.

#### Aroma

Intense and fresh, with notes of mint, cassis, anise, cocoa and toast.

#### Taste

Very structured, fresh, soft, full bodied and persistent. The tannins are very soft.

### LABORATORIAL ANALISYS

Alcohol (% by vol.): 14,1  
Volatile Acidity (g acetic/g): 0,37  
Total Acidity (g tartaric/l): 5,6  
pH: 3,52  
Total dry extract (g/l): 31,0  
Total Sugar (g/l): 2,1  
Total SO<sub>2</sub> (mg/l): 50

#### Serving Temperature

17/18 °C

#### Potential Ageing

10/15 Years

#### Recommended Dishes

Well-seasoned red meat, baked or grilled sausages, cheese and game, among others.

#### Awards

Not submitted to any competition.

