

## FREI JOÃO RESERVA – RED WINE

### VINTAGE 2001

#### Region

Bairrada DOC

#### Grape Varieties

Baga (mostly), Camarate and Touriga Nacional

#### Vinification Process

The grapes were manually harvested in the beginning of October, and after de-stemming, fermented for 10 days, without temperature control. No oak.

### SENSORIAL ANALYSIS

#### Colour

Deep garnet red.

#### Aroma

Dominated by notes of ripe fruit and raisins, and balsamic vegetables (cherries, blackberries, dried figs, raisins, prunes, pine needles and resin).

#### Taste

Full bodied with a good fruity feeling in the mouth, very smooth tannins, moderate acidity. High persistence.

### LABORATORIAL ANALYSIS

Alcohol (% vol) 13.2

Volatile acidity (acetic g/l) 0.61

Total Acidity (tartaric g/l) 5.8

PH 3.58

Total dry extract 30.1

Residual Sugar (g/l) 1.7

Total SO<sub>2</sub> (mg/l) 100

#### Serving Temperature

16 - 18 °C

#### Potential Ageing

25 years

#### Recommended dishes

Well-seasoned meats, game, sausage and cheese.

#### Awards

Not submitted to any competition.

