

Casa de Arrochella

**** Douro ****



GRANDES QUINTAS

Red Wine • Douro DOC 2007

Technical Notes

Region:	Douro – Denominação de Origem Controlada (DOC)
Sub-Region:	Douro Superior
Area of Production:	70% Quinta do Cerval + 30% Vale de Canivens
Area of Vines:	40 ha + 7 ha
Soil:	Schist
Vineyard Altitude:	200 and 250 meters
Grapes:	Quinta do Cerval, new vines with 4 years, the varieties used for this plot were Touriga Nacional (60%) and Alicante Bouchet (40%). Vale de Canivens, vines with 22 years, entered the lot the Tinta Amarela, Tinta Roriz and Touriga Nacional.
Vinification/Aging:	In September 2007, proceeded to the manual harvest in boxes of 20 Kg, destemming 100%, fermentation in stainless steel tanks with temperature controlled at 26°C for 6 days. Malolactic fermentation in stainless steel tanks. 60% of the batch aged in French oak barrels for 4 months.
Production:	19'521,75 Liters
Bottling:	26'029 bottles of 750 ml bottled on 25, 26 and 27 March 2009.
Physical and Chemical Analysis:	13,31 (% Vol.) Alcoholic 3,61 pH 5,260 (g/dm ³ – Tartaric Acid) Total Acidity 0,500 (g/dm ³ – Acetic Acid) Volatile Acidity 80 (mg/dm ³) Total Sulfur Dioxide
Curve of Aging:	For the organoleptic characteristics is expected to aging in the bottle very positive over the next 7 years.
Conservation in the Basement:	70% Humidity and temperature 14°C.
Serving Suggestions:	Decant 15 minutes prior, to the wine breathe, and serve at around 16-17°C. This wine was not glued, so you may present a slight natural deposit (pigments and salts).
Tasting Notes:	Color ruby red with good depth. The aroma shows notes of red fruit and freshness, very good integration with notes of vanilla and smoke stage in French oak, good intensity and persistence. At the beginning of mouth we have the fresh red fruit (cherry), extending the connection with the notes of smoke and vanilla from the oak, elegance is the theme, the tannins are fine and soft and well integrated with the acidity, bringing the freshness of nature, complete with excellent culinary skills.
Winemaker:	Luis Soares Duarte

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