

Valle da Fonte

Valle da Fonte 2006

AGEING	8 years
PRODUCTION	6990 bottles (7.5cl)
ALCOHOL	14,0 %
TOTAL ACIDITY	5,11 g/dm ³
VOLATILE ACIDITY	0,55 g/dm ³
PH	3,66
TOTAL SO ₂	18 mg/dm ³



Vineyard

Located in Douro Valley - S.João da Pesqueira

Production

The grapes handpicked and transported in 20 kg boxes, were fermented in granite presses "lagares" for 4 days with the traditional "pisa a pés" technique.

Maturation and Bottling

The wine was matured in stainless steel vats for 18 months before being bottled in May 2008.

Grape Varieties

Touriga Nacional (30%), Tinta Barroca(20%), Touriga Franca(50%)

Tasting Notes

The wine presents a strong ruby colour, delicious and intense red fruits bouquet as well as a powerful, complex and agreeably taste.

Serving Sugestions

Valle da Fonte Reserve can be consumed right now but will benefit with the ageing.

The wine would be best served at 16-18°C with red meats and more powerful dishes. It also goes well with strong cheeses.