

# Valle da Fonte

## Valle da Fonte Reserve 2006

AGEING	10 years
PRODUCTION	6990 bottles (75cl)
ALCOHOL	14,5 %
TOTAL ACIDITY	5,20 g/dm <sup>3</sup>
VOLATILE ACIDITY	0,61 g/dm <sup>3</sup>
PH	3,71
TOTAL So <sub>2</sub>	13 mg/dm <sup>3</sup>



### 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, Tinta Barroca, Touriga Franca

### 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.