



QUINTA DO SILVAL

family estates

Special Sensations

Grande Reserva Red Wine 2008

Vine: Planted on terraces in the Pinhão river valley using a bilateral cordon training system. Acidic and schist soil with some stones, located at an altitude of 250 to 350 metres. Average age of vines is 25 years old. Vines have been awarded an A ranking.

Variety: Touriga Nacional

Vinification: Total de-stemming followed by grape crushing, fermentation with controlled. Followed by malolactic fermentation. Aged for 12 months in French and American oak barrels. Ages 6 months in bottle before release to the market.

Tasting Notes:

Colour: Dark garnet colour.

Aroma: Red fruits with floral, coffee and spices notes.

Palate: Powerful and concentrated, with medium tannins supporting the fruit flavors. The palate is soft, round, complex and enjoyable. Well-integrated oak that remains in a long finish.

Serving suggestions: Serve at a temperature between 15° to 17°C. It is suggested as an accompaniment to meat dishes, game and cheeses.

