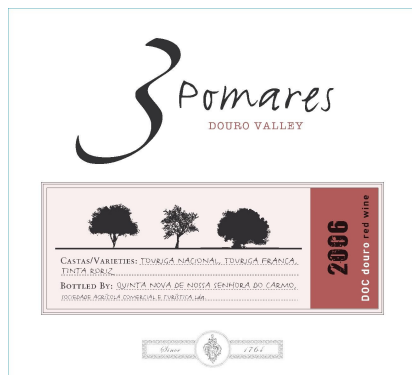


## TRÊS POMARES RED

DOC Douro 2006

Varieties	Tinta Roriz, Touriga Franca and Touriga Nacional
Vineyard	Sub-region Cima Corgo; average age 25 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in stainless-steel tanks for 8 days with temperature control for total extraction of fruity components. No filtration or stabilization processes. A part of the blend was stored in french and american oak barrels for 4 months.
Bottling	20.000 Lt (bottled in Jan. 2008)
Wine analysis	Alc/vol 13%, total acidity 5,41 g/l, pH 3,58, reducing sugars 1,6 g/l, total SO <sub>2</sub> 95mg/l.



### TASTING NOTES 2008

*winemaker: Francisco Montenegro*

With a cherry color and good intensity, this wine presents a young aroma with very mature red fruit. Discrete presence of vanilla and toast confere it a strong personality.

Very soft palate, velvety tannins and a medium finish.

### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 15 - 16°C.