



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Ruby Reserve

Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão and Tinta Barroca.
Vineyards	QN; Sub-region Cima Corgo; average age 25 years; type A
Vinification/Ageing	Grapes selection at the entrance of the cellar. Fermentation with partial stripping during 2 days in inox tanks under temperature control. Pumping over and maceration for a further 2 days. Wine is naturally fortified by 20% with grape spirit (77% /vol), stored in stainless-steel tanks for 4 years and delicately filtered before bottling.
Bottling	3.000 Lt
Wine analysis	Alc/Vol 20%, total acidity 4,46 g/l, pH 3,45; red. sugars 94,3 g/l, total SO ₂ 73 mg/l.



TASTING NOTES 2007

winemaker: Francisco Montenegro

With a strong red colour and brown hints, this wine presents an intense and mature red fruit aroma, with vanilla and balsamic notes. It shows some volume in mouth, smoothness and fresh flavours, in a long final.

HOW TO SERVE

Storage	Store in a dark, cool place (12° to 14°C). The bottles should be placed on their side and without any vibration.
Service	Should be served at a temperature of 15°C, in an only day.