



Ref. CSE005

COMPOTA TINTA RORIZ RED 2007 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Douro
Grape Varieties	100% Tinta Roriz
Tasting Notes	Ruby colour, toasted aromas with hints of cocoa and coffee. Swirling the glass releases fresh red plum, cherry and blackcurrant aromas. Has a decided acidity on the palate, with hints of chocolate and a good balance, giving a sensation of freshness. It has a persistent and long finish. It is non-filtered.
Vinification	Total destemming, pre-fermentation maceration for 10 days at 10°C, fermentation at low and controlled temperatures in stainless steel vats, automatic pumping to separate the pressed wine from the run-off wine
Ageing	6 months, in 500 liter French oak barrels
Alcohol	13.35% vol.
Food Suggestion	Seasoned white meats
Serving Temp.	16°C
Winemaker	Lúcia Carvalho and Pedro Carvalho



Ref. CSE006

COMPOTA TOURIGA NACIONAL GRANDE RESERVA RED 2007 (750 ml)

Classification	D.O.C. Douro (Protected Designation of Origin)
Region	Douro
Grape Varieties	100% Touriga Nacional
Tasting Notes	Ruby red colour, with cherries, raspberries, blackcurrant and cocoa aromas. Has an elegant and well-rounded tannins with notes of red fruits and a persistent and fresh finish due to the structure and acidity. Non-filtered
Vinification	Complete de-stemming, pre-fermentation maceration at 10°C for 10 days, fermentation at low and controlled temperatures in a stainless-steel wine vat, automatic pumping to separate the pressed wine from the run-off wine
Ageing	8 months, in 500 liter French oak barrels
Alcohol	14.64% vol.
Food Suggestion	Red meats, game and traditional Portuguese cuisine
Serving Temp.	16°C
Winemaker	Lúcia Carvalho e Pedro Carvalho