

**Prod/Engarraf. by:** Acácio Pinto Ribeiro

**Name:** Quinta da Deserta

**Color:** Tinto

**Denomination:** Douro DOC-Portugal

**Year:** 2010

**Winemaker:** Fernando Costa

**Grapes** : Touriga Nacional, Touriga Franca, Tinta Roriz.



**Vinification:** After a careful selection and manual harvest, the grapes are subjected to crushing and complete destemming. There follows a period of 24 hours of Maceration pre-fermentative to 30°C to maximize the performance of the grape enzymes responsible for extraction of the colors and aromas. Selected yeasts are used for induction of alcoholic fermentation elapsing between 22°C and 24°C during a minimum of 10 days. Fermentation malolactic induced with temperature control.

**Stage:** Once complete malolactic fermentation induced direct inoculation, the wine was transfer for new barrels of French and American oak where he remained for 6 months. After bottling the wine aged 6 months in bottle still

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**Physicochemical Analysis:** Alcoholic – 13.50% vol.  
Total acidity g/dm – 4.84 g/dm<sup>3</sup> (ác. tartaric)  
Volatile acidity deducted SO<sub>2</sub> – 0.55 g/dm<sup>3</sup> (ác. acetic)  
pH – 3.76  
Total dry extract g/dm – 32.3 g/dm<sup>3</sup>  
Total sulphur dioxide – 0.06 g/dm<sup>3</sup>

**Organoleptic Characteristics:**

Color: Ruby Red

Aroma: Complex, showing great evolution in bottle, elegant, very well integrated wood, aromatic scents and the red and black fruits very ripe.

Taste: very elegant, excellent balance and end very persistent

. **Conservation:** Bottle lying, ambient temperature of small thermal amplitude (14 to 18 ° c), relative humidity of 60% and in the dark. 🍷