



WINE	AIDA MARIA 2012 WHITE WINE
REGION	DOC DOURO
ESTATE	QUINTA DE CEDADELHE
LOCATION	LEFT BANK OF THE DOURO RIVER, ARMAMAR
AREA	15 ha
ALTITUDE	400 - 500 m
SOIL	70% XISTO, 30% GRANITE
VARIETIES	FOLGAZÃO, VIOSINHO, VERDELHO
VINEYARD AGE	BETWEEN 7 AND 17 YEARS
PRODUCTION	6000 Kg/ha
WINEMAKING PROCESS	HARVESTED BY HAND WITH CAREFUL GRAPE SELECTION, 100% DESTEMMED BUNCHES, PNEUMATIC PRESS, FERMENTATION DURING 25 DAYS WITH TEMPERATURE CONTROL, STABILIZATION, FILTRATION, BOTTLING
BOTTLING	6.000 BOTTLES
ANALYSIS	ALCOHOL: 12.5% vol. pH: 3,18 TOTAL ACIDITY: 6,72 g/L tartaric acid SUGAR: 2,0 g/L
TASTING NOTES	LIGHT CITRIC COLOR. FRESH CITRUS AND TROPICAL FRUIT FLAVOR WITH FLORAL HINTS. FRUITY AND PLEASANT IN THE MOUTH WITH GOOD ACIDITY



AIDA MARIA WINES

Sociedade Agrícola Quinta de Cedadelhe



WINE	AIDA MARIA 2007 SPARKLING ROSE WINE
REGION	DOC DOURO
ESTATE	QUINTA DE CEDADELHE
LOCATION	LEFT BANK OF THE DOURO RIVER, ARMAMAR
AREA	15 ha
ALTITUDE	400 - 500 m
SOIL	70% XISTO, 30% GRANITE
VARIETIES	TOURIGA NACIONAL
VINEYARD AGE	7 YEARS OLD
PRODUCTION	6000 Kg/ha
WINEMAKING PROCESS	HARVESTED BY HAND WITH CAREFUL GRAPE SELECTION, 100% DESTEMMED BUNCHES, PNEUMATIC PRESS, FERMENTATION DURING 30 DAYS WITH TEMPERATURE CONTROL, STABILIZATION, FILTRATION, BOTTLING, SPARKLING MADE BY THE CLASSICAL METHOD
BOTTLING	7.000 BOTTLES
ANALYSIS	ALCOHOL: 12% vol. pH: 3,12 TOTAL ACIDITY: 6,75 g/L tartaric acid SUGAR: 5,0 g/L
TASTING NOTES	SALMON COLOR. INTENSE FRESH FRUIT AND MINERAL FLAVOR. GOOD STRUCTURE AND ACIDITY, WELL BALANCED FINISH IN THE MOUTH



AIDA MARIA WINES

Sociedade Agrícola Quinta de Cedadelhe



WINE	AIDA MARIA 2012 ROSE WINE
REGION	DOC DOURO
ESTATE	QUINTA DE CEDADELHE
LOCATION	LEFT BANK OF THE DOURO RIVER, ARMAMAR
AREA	15 ha
ALTITUDE	400 - 500 m
SOIL	70% XISTO, 30% GRANITE
VARIETIES	TOURIGA NACIONAL
VINEYARD AGE	9 YEARS
PRODUCTION	5500 Kg/ha
WINEMAKING PROCESS	HARVESTED BY HAND WITH CAREFUL GRAPE SELECTION, 100% DE-STEMMED BUNCHES, PNEUMATIC PRESS, FERMENTATION DURING 20 DAYS WITH TEMPERATURE CONTROL, STABILIZATION, BOTTLING
BOTTLING	2.500 BOTTLES
ANALYSIS	ALCOHOL: 12.39% vol. pH: 3,05 TOTAL ACIDITY: 7,46 g/L tartaric acid SUGAR: 1,1 g/L
TASTING NOTES	PINKISH IN COLOR. INTENSE FLAVOUR OF FRESH FRUITS AND SLIGHT FLORAL HINTS. SOFT AND FRUITY IN THE MOUTH.



AIDA MARIA WINES

Sociedade Agrícola Quinta de Cedadelhe



WINE	AIDA MARIA 2011 RED WINE
REGION	DOC DOURO
ESTATE	QUINTA DO SEIXO
LOCATION	LEFT BANK OF PINHÃO RIVER, CHEIRES
AREA	20 ha
ALTITUDE	250 - 300 m
SOIL	XISTO
VARIETIES	TOURIGA NACIONAL
VINEYARD AGE	BETWEEN 8 AND 33 YEARS OLD
PRODUCTION	4000 Kg/ha
WINEMAKING PROCESS	HAND HARVESTED WITH CAREFUL GRAPE SELECTION, 100% DE-STEMMED BUNCHES, 25 DAYS OF TOTAL SKIN MACERATION WITH TEMPERATURE AND PUMP OVER CONTROL, MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS, STABILIZATION, FILTRATION, BOTTLING
BOTTLING	7.000 BOTTLES
ANALYSIS	ALCOHOL: 14% vol. pH: 3,56 TOTAL ACIDITY: 4,99 g/L Tartaric acid SUGAR: 2,7 g/L
TASTING NOTES	INTENSE RUBY COLOR, RIPE RED FRUIT FLAVOUR WITH MINERAL HINTS. GOOD BALANCE BETWEEN ALCOHOL, TANNINS AND ACIDITY, WITH A SOFT AND PLEASANT FINISH



AIDA MARIA WINES

Sociedade Agrícola Quinta de Cedadelhe



WINE	AIDA MARIA 2008 RED WINE
REGION	DOC DOURO
ESTATE	QUINTA DO SEIXO
LOCATION	LEFT BANK OF PINHÃO RIVER, CHEIRES
AREA	20 ha
ALTITUDE	250 - 300 m
SOIL	XISTO
VARIETIES	TOURIGA NACIONAL
VINEYARD AGE	BETWEEN 5 AND 30 YEARS OLD
PRODUCTION	4000 Kg/ha
WINEMAKING PROCESS	HAND HARVESTED WITH CAREFUL GRAPE SELECTION, 100% DE-STEMMED BUNCHES, 25 DAYS OF TOTAL SKIN MACERATION WITH TEMPERATURE AND PUMP OVER CONTROL, MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS, STABILIZATION, FILTRATION, BOTTLING
BOTTLING	30.000 (MAY 2011)
ANALYSIS	ALCOHOL: 13% vol. pH: 3,60 TOTAL ACIDITY: 5,2 g/L Tartaric acid SUGAR: 1 g/L
TASTING NOTES	INTENSE RUBY COLOR, RIPE RED FRUIT FLAVOURS WITH HINTS OF MINERALITY. GOOD BALANCE BETWEEN ALCOHOL, TANNINS AND ACIDITY, WITH A SOFT AND PLEASANT FINISH.



AIDA MARIA WINES

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