



MATEUS & SEQUEIRA
VINHOS

Quintinha da Francisca Grande Reserva
RED / 2020



GRAPE VARIETIES

60% Touriga Nacional | 40% Tinto Cão

SOIL TYPE

SCHIST

TASTING NOTES

Ruby red color. Aromas of red fruit, notes of plum, and some balsamic notes complete the ensemble. A firm entry, marked by freshness and acidity, with elegant tannins. A long and persistent finish.

VINIFICATION

Hand-harvested into 8kg boxes. Grapes are received after complete destemming. 48-hour pre-fermentation maceration, followed by alcoholic fermentation with manual pumping over. Complete malolactic fermentation in barrels.

AGEING

18 months in 500-liter French oak barrels.

AGEING POTENTIAL

+ 15 years

SERVICE TEMPERATURA

Recommended temperature 16 – 18°C

ANALYSIS

Alcohol: 14.5 % vol. | pH: 3,65 | Ac. Total: 5,2 g/dm³ | Sugars: 1,1 g/dm³

ALLERGENS

CAPACITY

750 ml

EAN

5601247113215

Mateus & Sequeira Vinhos

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